

Stuffed Capon



Serving: 8



Preparing Time: 30 min



Total Duration: 180 min

Ingredients

- ♦ Whole capon
- ♦ Ground meat
- ♦ Onion
- ♦ Carrot
- ♦ Celery
- ♦ Herbs
- ♦ Butter
- ♦ Salt and pepper

Directions

- ♦ Prepare stuffing and fill capon.
- ♦ Rub skin with butter.
- ♦ Roast at 350°F until cooked.
- ♦ Rest before carving.

Notes

A rich, tender bird filled with a meat and vegetable stuffing.

