
Homemade Chicken Salami

8 chicken legs
4.5 cups (1 liter) of water
2 pounds (1 kg) of chicken breast
1 teaspoon of salt
Pepper to taste
2 cloves of garlic
5.5 fluid ounces (160 ml) chicken stock
Paprika

- ➊ Clean the chicken legs, removing the skin and bones. Simmer bones and skin in water for 30 minutes.
- ➋ Cut chicken thighs and breast into smaller pieces. Season with salt, pepper, garlic, and chicken stock. Refrigerate overnight.
- ➌ Form half of the meat mixture into a salami shape on a baking sheet. Bake at 180 degrees Celsius for 1 hour.
- ➍ Sprinkle paprika on baking foil, add the remaining meat mixture, and form the second salami. Boil in water for 1 hour.
- ➎ Cool the salami in cold water, then slice into thin pieces.