

**Pork “n” Chicken Turine or
Huhn Turine des Schweinefleisch**

From the kitchen of Chef Robert Graf at Alphorn Bistro

**6 to 7 rashers of Apple wood Smoked Bacon
14 ounces of boneless skinless chicken breast
1 Tbsp fresh lemon juice
½ lb Fresh ground pork
1 finely chopped small onion
2 eggs – lightly beaten
3 Tbsp chopped fresh parsley
1Tsp kosher salt
1 Tsp Green pepper corns crushed
Crackers or toast point, lettuce, radishes & Lemon wedges to serve**

Enjoy with a sweet German Riesling, Gewürztraminer, or Trockenbeerenauslese

Flatten bacon with a knife. Lay bacon across a loaf pan and press to bottom.
Cut 1/3 of the chicken into strips put in a bowl and cover with lemon juice, let marinate for about 25 minutes in refrigerator
Place the pork, onion and remaining chicken into food processes and process until smooth.
Add Eggs, crushed peppercorn, Parsley and Salt. Pulse a few times to mix all ingredients well.
Place ½ the mixture in the bacon lined bread pan and lay the marinated chicken strips on top, cover with the remaining meat mixture,
Cover pan with Aluminum foil and set in a baking pan with water half way up to side of the bread pan. Bake 45 Minutes at 350 degrees, remove foil and continue to bake 20 minutes longer.
Cool and serve with salad greens and toast points.
This dish can be made ahead for 2 days.