



BACON CITRUS CHICKEN

MAKES 4 SERVINGS

INGREDIENTS

1 LB OF CHICKEN, CUT INTO FOUR SECTIONS

1/2 TSP SALT

1 TBSP FRESH GROUND MULLING SPICES

1/2 CUP PINOT NOIR WINE

4 SMALL SATSUMAS, PEELED

4 SLICES NITRATE- AND NITRITE-FREE BACON, HALVED



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METHOD

PREHEAT OVEN TO 450 DEGREES. PLACE CHICKEN IN LARGE BAKING DISH. COVER ALL SIDES OF CHICKEN WITH SALT AND MULLING SPICES (IF YOU DON'T HAVE AN EMPTY GRINDER, USE A MEAT TENDERIZER TO CRUSH MULLING SPICES INTO A FINE POWDER). COMBINE WINE AND THREE SATSUMAS IN BLENDER; MIX UNTIL SMOOTH CONSISTENCY IS ACHIEVED. POUR MIXTURE OVER CHICKEN. TOP EACH PIECE OF CHICKEN WITH 2-3 SEGMENTS OF THE REMAINING SATSUMA, LAYER WITH BACON. BAKE FOR 45 MINUTES OR UNTIL CHICKEN IS NO LONGER PINK INSIDE. POUR REMAINING JUICES OVER CHICKEN BEFORE SERVING.