

Country French Baked Chicken

Keith & Joyce

Fresh vegetables and chicken bake together, flavored with bacon, garlic, onions and white wine.

A light gravy completes this easy meal.

Yield: 4 servings

Ingredients

- 1 whole frying chicken
- ½ lb. potatoes, quartered
- ½ lb. carrots, thickly sliced
- 8 small white onions, peeled
- 1 cup dry white wine
- 1 cup chicken broth
- Salt and pepper
- 2 slices bacon, diced
- 2 cloves garlic, pressed
- ½ lb. Mushrooms halved
- 1 tbsp. flour
- 2 tbsp. water

Instructions

Preheat oven 400°

1. Place chicken, potatoes, carrots, onions, wine and broth in a small roasting pan.
2. Season with salt and pepper.
3. Roast uncovered, basting chicken and vegetables occasionally.
4. Cook bacon until browned but not crisp.
5. Add garlic and mushrooms and saute until mushrooms are lightly browned.
6. Add to the roasting pan after the chicken has roasted for 30 minutes.
7. Roast for an additional 15-20 minutes.
8. Remove chicken and vegetables to a platter, keep warm.
9. Blend flour and water and stir into pan liquid. Cook, stirring constantly until gravy is thickened.
10. Serve with chicken and vegetables.