

# Brandied Bacony Chicken

Recipe courtesy of *Nigella Lawson*

momlogic.com

## Ingredients:

1 chicken approx 2 ½ - 3 lbs.

2 strips bacon

¼ cup brandy

## Directions:

Heat Oven to 425° F

In a small skillet, cook the bacon over medium heat until it's crisp and the pan full of gorgeous bacony fat, about 4 minutes

Take the pan off the heat, the bacon out of the pan and straight into the cavity of the chicken, sitting the chicken in a roasting pan as you do, breast side up

Pour the brandy into the still hot frying pan with the bacon fat and let bubble for a few minutes then pour it over the chicken.

Roast for 45 minutes, making sure the juices run clear between the leg and the body. Let rest 10 minutes before carving. Serves 4