

# Bacon Barbecued Chicken

- root veggies: potatoes, carrots, parsnips, onions
- spices: salt, black pepper, herbs and spices to taste
- extra virgin olive oil
- chicken parts (wings, breast, thigh, drumsticks), no wing tips, still with skin but with excess fatty tissue cut off.
- bacon, cut into half-strips
- [barbecue sauce](#) <sup>[1]</sup>

Preheat the oven to 400 degrees Fahrenheit.

Peel and chop the veggies to bite-sized pieces.

Make a spice mixture.

Lightly grease the veggies, and use about half your spice mixture to season them. Place them in the bottom of a roasting pan, where they will cook while they serve as something of an organic roasting rack (and where they will be seasoned by some chicken drippings).

Use a small knife to gently separate the chicken from the skin on each part, so that you can fit two fingers under the skin to the end of the piece. This is harder with the wings, but possible – save them for last, when you are used to the process.

Use the rest of the spice mixture to season the chicken pieces over and under the skin. Place some bacon between the skin and the meat of each piece – one half-strip for each piece but the breast, and two half-strips on the breast.

Arrange the chicken on top of the root vegetables in the roasting pan.

Cook for 30 minutes at 400 degrees. Turn the oven down to 350 degrees, and cook for 20 minutes more. Slather some barbecue sauce on, and cook for another 10 to 20 minutes.

Preparation time: 90 minutes

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[1] <http://kitchen.unseelie.org/.#85>