

Donald's bacon-wrapped chicken pieces

Intended mainly as an hors d'oeuvre for a party, and best prepared more or less immediately in advance, although they will keep in the fridge and will freeze.

This produces a lot of grease and meat juices, either of which you may or may not wish to save for other cooking projects likes soups, roasting, frying, etc.

Ingredients:

- 1 lb, about 450g deboned, skinless chicken breasts -- about 2 small to medium sized
 - OR 4 raw, boneless pork loin chops, about 3/4 inch thick
- 13 slices, about 375g (1 package) -- a bit over 3/4 lb -- regular cut uncooked bacon
- Optional: spices and/or BBQ sauce

Equipment:

- Oven set to 350F -- countertop or conventional -- timing tuned to a countertop convection oven
- Kitchen knife
- Cutting board
- 26 wooden toothpicks, NOT plastic
- Oven mitts
- Tongs
- Spatula / egg flipper
- Cookie sheet(s) or cake pans with deep edges
 - Optional but useful: Parchment paper to line the tray
 - Optional but likely useful: baking rack able to support the pieces while cooking while allowing grease and juices to drip below it
- Optional: mixing bowl for coating chicken with BBQ sauce and/or spices

How to make:

- Set oven to 350F.
- Optionally line tray with parchment paper.
- Count out 13 slices of bacon.
- Slice the bacon in half lengthwise in order to have 26 half-length pieces.
- Cut the chicken breasts into approximately 13 cubes each / pork loin chops into 6-7 pieces each, for a total of 26 pieces
 - Cubes may vary in the range of approximately 3/4 inch to 1 inch, and need not be perfectly shaped.
 - Two or three smaller end pieces may be combined when wrapping in bacon to count as a single cube
- Optionally, lightly coat chicken or pork pieces with BBQ sauce and/or spices using a mixing bowl. This will make it even messier when handling.
- Wrap a piece of bacon around each piece of chicken or pork, and place a toothpick through the bacon and chicken, in order to hold the unit together.
- Place the pieces on the tray or cooking rack
- Bake in oven at 350F until all juices run clear, the chicken is cooked through, and the bacon begins to brown; approximately 60 to 75 minutes; turn pieces over about half way.

(*) Since this recipe was written more as a rough gauge of the amount of chicken and bacon to be used, given the relatively small amount of bacon and/or chicken involved, as well as the variability of the bacon thickness and therefore how much you will need, at the end you may end up with either leftover bacon from a package, or a piece of chicken leftover. I normally either cook the extra piece of chicken and use it in a lunch, or either do or do not cook up the bacon slices, and freeze for future use.