

### 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:

- 2 raw, deboned, skinless chicken breasts, about medium sized
  - OR 4 raw, boneless pork loin chops, about 3/4 inch thick
- 20 slices of uncooked bacon
  - depending on how thinly -- or thickly -- the bacon is sliced, about 1.5 to 2 packages (375g each -- total about 550g to 750g, or about 1-1/4 to 1-1/2 pounds)
  - because in Canada (author's home), bacon normally sells in two package sizes, 375g and 500g
    - bacon slice count is meant to favour having leftover raw bacon slices over leftover raw chicken or pork -- since the author usually finds it more convenient to fry the leftover bacon slices and freeze them for later use (see extra comment at the end)
  - 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
- Approximately 40 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 20 slices of bacon.
- Slice the bacon in half lengthwise in order to have about 40 half-length pieces.
- Cut the chicken breasts into approximately 20 cubes each / pork loin chops into 10 pieces each, for a total of about 40 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 50 to 60 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.