

### *Baroque Chicken with Mushrooms*

The French, unlike the English, were extraordinarily fond of mushrooms. Originally this dish would have been made with truffles. Due the high cost of truffles, ordinary mushrooms can be used. Try using seasonal mushrooms for a more authentic taste.

#### **Ingredients**

(1) 3 to 4 lb. chicken

3 or 4 slices of bacon

8 to 10 mushrooms

parsley

chives

salt

black pepper

flour

water **or** dry white wine

#### **Utensils**

knife and cutting board

roasting pan with rack

small bowl

wire whisk

serving plate

gravy boat

ladle

This dish is seasoned to taste. If using fresh herbs, finely chop them. Mix the herbs with salt and pepper in a bowl. Rinse out the chicken and rub the cavity with salt. Using a very sharp pointed knife, separate the skin from the breast and thigh, being careful not to tear it or remove it completely. You are trying to make a pocket between the meat and the skin. This can also be done to the drumsticks, but it is a little more tricky. Dice most of the mushrooms very small, and mix them with the herbs. Thinly slice the remaining mushrooms. Place some of the herb and mushroom mixture on the slices of bacon and slide the pieces under the skin with the bacon facing up so the herb mixture is against the meat. Smooth the skin back into place, and put the chicken on the rack in the roasting pan. Pour some water or white wine into the bottom of the roasting pan. The dish can be prepared up to this point in advance.

Preheat the oven to 400°F. Place the roasting pan in the oven and reduce the temperature to 350°F. Roast the chicken for 20 minutes per pound. 10 minutes before the chicken is done, sprinkle the top with flour to brown the bird. When the chicken is done, remove it from the rack and place it on the serving plate. Remove the rack from the pan and place the pan on the stove. Add the sliced mushrooms. Gently heat the pan juices on the stove over low heat and cook the mushrooms. Whisk in some flour to make gravy. Pour the gravy into a gravy boat and serve hot with the chicken.