

Chicken Marsala with Bacon

(Mrs. Powers)
Serves 5-6

INGREDIENTS:

- 2 lbs. boneless chicken breasts, sliced into thirds or so
- $\frac{3}{4}$ lb. thick sliced peppered bacon
- Salt
- Pepper
- Corn Starch
- Olive oil
- 2 bottles (16 oz.) Marsala cooking wine (prefer Holland House over Reese)
- 1 Pint Heavy Cream
- Rice

EQUIPMENT:

- Camp Stove & Fuel (Dutch Oven or Cast Iron Skillet if Cooking over Fire)
- Frying pan- large with Lid
- Zip lock bag
- Kitchen shears if available
- Forks, spatula, sharp knife, slotted spoon, etc
- Cutting board
- Pot & Colander for Rice

PREPARATION:

- Cut up the bacon in $\frac{1}{8}$ " pieces with the kitchen shears and fry till browned. Remove from pan and set aside.
- Work on chicken while bacon is cooking. Salt and pepper the chicken. Place the corn starch (maybe 1-2 cups) in the zip lock bag or on a plate. Dredge the chicken, several pieces at a time, in the corn starch. Cook in the frying pan in the bacon fat, several pieces at a time and set aside, until all pieces are done. If the bacon fat runs out, use olive oil. Keep warm if possible.
- De-glaze the pan with the cooking wine by slowly pouring in the wine and scraping the browned bits off the bottom of the pan. Use both bottles of cooking wine. Reduce by $\frac{2}{3}$ s. Wine sauce should be thick and a bit syrupy. Add the heavy cream and stir. Put the bacon and chicken back in and simmer for a few minutes until heated through. Serve with brown rice.

TIPS:

- **To serve 8**, increase chicken to 3 lbs. and add another $\frac{1}{2}$ bottle of cooking wine and $\frac{1}{2}$ pt of heavy cream.
- **Could easily adapt to Dutch Oven or Large Cast Iron Skillet** over Charcoal Briquettes or Camp Fire Coals