

# Baked Chicken Madeira & Oranges

Serves 4-6

## Ingredients:

- 1 Chicken whole
- 2 Oranges in ¼" slices
- 3 tbs. Olive oil
- 2 tbs. Herbes de Provence
- 1 cup Madeira wine
- 1 tsp ground fresh pepper
- 2 cups chicken stock
- 1 onion, chopped – sweet onion preferred
- 1 tsp. butter

pre-heat oven to 500 degrees

## Preparation:

Brush olive oil over whole chicken with pinch of herbes and pepper. Place the oranges flat on the bottom of the baking dish with the onion. Place chicken on a rack/grate above oranges and be sure you're not touching the sides of the pan. Pour chicken stock and Madeira over onions and oranges with pinch of pepper.

Bake at 475-500 degrees to caramelize skin of chicken and retain juices. Continue cooking for 1 hour at 475.

Let chicken rest for 10 minutes before cutting. While resting take pan juices, strain, de-fat and reduce by half on stove. Add 1 tsp. butter to bind and serve over chicken. Serve with Saffron rice or potatoes and a vegetable. Freeze leftovers to enjoy later.