

Bacon chicken leg WITH PINEAPPLE

Ingredients:

6 chicken thighs, 12 slices of bacon, canned pineapple (circled), peach preserves, 1.5 kg of potatoes, bacon, salt, basil, garlic, lard

Preparation:

Line the bottom of a 6-person *Hungarian Cooking Dish* with baking paper (optional but recommended). Grease with lard and pile the peeled potatoes on top, cut into large rings. Add salt, season with basil, throw in a few cloves of garlic, and place a few thin slices of bacon on top (but it can also be underneath, in the bottom of the *Hungarian Cooking Dish*, in which case the greasing can be omitted). Season the chicken legs with salt and pepper, then wrap them in bacon. Place them on the potato layer, sprinkle with basil, then place 6 pineapple rings and the same number of halved peaches on top. Put them into a wood-fired or electric oven, or on embers for one and a half or two hours. Have a pálinka while you wait for the final result...

