

# Traditional Roast Chicken

Serve with bacon rolls, small sausages, gravy and stuffing balls.

## INGREDIENTS

Serves 4

1 chicken, about 4 pounds  
lean bacon strips  
2 tablespoons butter  
salt and black pepper

*For the prune and nut stuffing*

2 tablespoons butter  
1/2 cup chopped pitted prunes  
1/2 cup chopped walnuts  
1 cup fresh breadcrumbs  
1 egg, beaten  
1 tablespoon chopped fresh parsley  
1 tablespoon chopped fresh chives  
2 tablespoons sherry or Port

*For the gravy*

2 tablespoons all-purpose flour  
1 1/4 cups homemade or canned chicken stock



**1** Preheat the oven to 375°F. Mix all the stuffing ingredients in a bowl and season well with salt and pepper.

**2** Stuff the neck end of the chicken quite loosely, allowing room for the breadcrumbs to swell during cooking. (Any remaining stuffing can be shaped into balls and fried to accompany the roast.)



**3** Tuck the neck skin under the bird to secure the stuffing and hold in place with the wing tips, or sew with strong thread or fine string.

**4** Place in a roasting pan and cover the breast with the bacon strips. Spread with the remaining butter, cover loosely with foil and roast for about 1 1/2 hours. Baste with the juices in the roasting pan 3 or 4 times during cooking.



**5** Remove any trussing string, transfer to a serving plate, cover with foil and let stand while making the gravy. (This standing time allows the flesh to relax and makes carving easier.)

**6** Spoon off the fat from the juices in the pan. Blend in the flour and cook gently until golden brown. Add the stock and bring to a boil, stirring until thickened. Adjust the seasoning and strain into a sauceboat to serve.