



BACONY CHICKEN

- 2 Chicken Breasts, Split
- 4 Strips Bacon
- 1/3 Cup Butter
- 2 Tablespoons Worcestershire Sauce
- 2 Tablespoons Chopped Chives
- 1/4 Cup White Wine

DIRECTIONS

1. Split chicken breasts.
2. Cut 2 slashes across each half of chicken breast.
3. Place 1/2 strip of raw bacon into each slash.
4. Cream butter.
5. Beat in Worcestershire sauce, chopped chives and white wine.
6. Spread mixture over chicken breasts.
7. Bake at 375 degrees for 1 hour.
8. Brush chicken breasts with pan drippings 4 or 5 times during cooking.
9. Serve with pan drippings, buttered noodles and green beans.