



## CASSEROLE OF CHICKEN

- 6 Slices Bacon
- 1 Quart Water
- 4 Medium Potatoes, peeled, sliced
- 2 Carrots, peeled and sliced
- 4 Small Onions, peel and sliced
- 1 Roasting Chicken
- 2 Teaspoons Dried Parsley
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper

## DIRECTIONS

1. Cook bacon in a large skillet, drain on paper towels.
2. Bring water to a boil, add potatoes and carrots.
3. Cook 3 minutes.
4. Drain vegetables and discard water.
5. Lightly oil the inside of a slow cooker; add potatoes, carrots and onions.
6. Break up 2 slices of the bacon and put on top of vegetables.
7. Rinse chicken and pat dry. Sprinkle 1 teaspoon of the parsley and  $\frac{1}{2}$  the salt inside the chicken.
8. Place 1 slice bacon inside the bird.
9. Sprinkle chicken with remaining seasonings and place in the slow cooker.
10. Arrange remaining bacon over top chicken.
11. Cover and cook 6 to 8 hours.