



TARRAGON CHICKEN

1 1/2 kg chicken pieces
1/4 cup oil
3 rashers bacon
2 onions
1 cup dry red wine
1 teaspoon tarragon
salt, pepper
2 teaspoons cornflour
1/4 cup water
250g mushrooms

Heat oil in frypan, add chicken pieces, cook till golden brown on all sides.

Remove chicken from pan, place into ovenproof dish (or camp oven).

Add roughly chopped bacon and peeled and chopped onions to pan, cook till onion is transparent.

Gradually stir in wine, scraping the brown bits that cling to the bottom of the pan.

Add tarragon, salt, pepper and combined cornflour and water. Stir until sauce boils, pour over chicken.

Cover, bake in moderate oven (or camp fire) 40 minutes.

Remove lid, add sliced mushrooms, mix gently, cover, bake further 10 minutes.

Serves 4