

Dish:	Caramel Chicken	
Servings:	1	
Description:	Dinner	
Main Ingredient:	Chicken leg	
PRODUCT	QUANTITY	UNITS
Bacon	2	OZ
Whole chicken leg	10	OZ
Pineapple	2	OZ
Brown sugar	1.5	OZ
Rum	2	OZ
Garlic	1	OZ
Onion	3	OZ
Laurel leaves	0.03	OZ
Butter	0.5	OZ
White rice	5	OZ
White wine	5	OZ
Carrot	1	OZ
Chayote	1	OZ
Broccoli	1	OZ
Sweet pepper	0.5	OZ
Red onion	0.5	OZ
Vegetable oil	0.5	OZ
PREPARATION:		
<ol style="list-style-type: none"> 1. Marinate the chicken, seal both sides, put in a mold on a bed of onions, garlic and laurel. 2. Add white and bake at 350F for 45 mins. 3. Cook the bacon until crispy. 4. In the same pan, cook the pineapple pieces and then add sugar, rum and a spoon of butter until the sauce caramelizes. 5. Cook the rice and vegetable al dente. 6. Cook the chicken together with the sauce and serve as per the photo. 		
NOTES:		
Remove the chicken leg bone. Garnish with bacon.		

