

Chicken Drumsticks with Red Wine and Beef Fry

Recipe By *Chaia Frishman*



Cooking and Prep:  1 h

Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Purim

Diet: Low Carb

Source: Kosher.com

Exclusive

A popular children's book that I used to teach had the characters wishing they could smell the foods on the commercials. Smellovision never came to fruition, but if it did, this is the recipe that would have you lingering at the computer a wee bit too long.

Ingredients (9)

Main ingredients

- 7–9 chicken drumsticks
- 1 package Birdsboro Maple Bourbon Bacon (beef fry)
- 1 onion, sliced
- 2 teaspoons smoked paprika
- salt, to taste

- pepper, to taste
- 1/2 cup **Alfasi Cabernet Sauvignon** or other dry red wine
- 2 cubes **Gefen Frozen Garlic**

Sommelier Suggests

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Start Cooking

Prepare the Chicken and Beef Fry

1. Preheat oven to 400 degrees Fahrenheit.
2. Lay bacon on cold frying pan and turn on heat to medium. The bacon will start to warm up and sizzle, melting the fat.
3. Add sliced onions and fry for five minutes. Add chicken and season with dry spices. Add wine and garlic. Cover pan for 20 minutes and let cook on low.
4. Transfer everything to a Pyrex dish and cover tightly. Let bake for one hour. Uncover and bake for 10 more minutes or till chicken reaches an internal temperature of 160 degrees Fahrenheit.