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Roast Chicken with Almonds

One of the frequent food items the cooks in the Fury Falls Inn series serve is chicken. This recipe is the result of my attempts to adapt colonial era recipes to something enjoyable today. The original ingredients included a few either not to my taste or expensive, such as chicken liver, chestnuts, and mace. Note that the gravy (linked to my blog post below) is not what we typically think of today. But this turned out fine for my husband and me. Enjoy!

Ingredients

- 1 whole, fresh roasting chicken
- ¼ cup fresh almonds, toasted and ground
- 2 slices bacon, cut into small pieces
- ¼ cup parsley
- ¼ cup Italian seasoning
- Black pepper
- ½ Tablespoon Ginger, ground
- 2 T melted butter
- Italian seasoning and garlic powder to taste
- ¼ cup [gravy](#)
- 2 oz. white wine
- 1 T butter rolled in flour
- 1 lemon, cut up for garnish



Instructions

- Preheat oven to 350°F.
- Place chicken in shallow roasting pan.
- Toast and grind the almonds.
- In a medium size bowl, combine bacon, half of ground nuts, parsley, Italian seasoning, pepper, and ginger. Put mixture into breast cavity of the chicken.

Combine melted butter with Italian seasoning and garlic powder and baste the chicken.

Put chicken in hot oven for 1½ hours or until done.

For the sauce, combine the gravy, wine, remaining nuts, and butter rolled in flour. Heat through until sauce is thickened.

Remove the chicken from the roasting pan and put on a serving dish. Garnish with lemon.

Pour sauce into a gravy boat or other serving dish and serve.