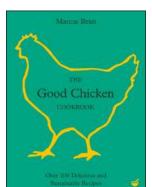# SMOKY BACON CHICKEN WINGS

Pancetta is one of my favourite ingredients—the slow curing process gives it such a fantastic flavour that goes so well with chicken, which absorbs the strong flavours and somehow seems to improve on them. There are so many recipes for chicken wrapped in bacon that I wanted to add a new twist, so I've cooked the pancetta in the oven until crisp, then mixed it with sugar and spice to make a bacon rub to add to the chicken wings and transform them into a tasty, spicy snack

The Good Chicken Cookbook by MARCUS BEAN

INGREDIENTS

Preparation time: 10 minutes
Cooking time: 35 minutes

- 8 strips of pancetta
- 2 tsp dark soft brown sugar
- 2 tsp smoked paprika
- ½ tsp cayenne pepper
- 16 chicken wings

Serves 4

DIRECTIONS

1. Preheat the oven to 200°C/400°F/Gas 6. Put the strips of pancetta on a baking tray and bake for 15 minutes until dark and crisp. Remove from the oven and leave to cool.
2. Put the pancetta into a spice grinder or blender and blitz to a powder, then add the sugar, smoked paprika and cayenne and blitz quickly again.
3. Put the chicken wings in a bowl and rub all the smoky bacon mixture into the wings. Spread them out on a baking tray, making sure there is plenty of the bacon mixture on top of the wings so it melts as they cook. Roast for 20 minutes until the chicken wings are coloured and cooked through.
4. Serve warm on their own as a smoky and spicy snack