

Finadene Chicken

Finadene sauce is a product of Guam.

Ingredients

Finadene Sauce

- 1** medium onion, chopped
- 1** bottle (15 oz) soy sauce
- 3** hot peppers, chopped
- 1** cup white vinegar

Chicken

- 5 to 6** chicken breasts, bone-in
- 6** slices bacon, raw
- 3** bell peppers (green, yellow, red or orange), sliced

Method

Use a food processor to chop the onions and hot peppers; it chops them much finer than by hand.

Combine sauce ingredients in a bowl and stir.

Add more soy sauce or vinegar until you obtain the desired taste.

The chicken can be marinated in the Finadene sauce prior to cooking for extra flavor. (the sauce should then be tossed out as any you use for dipping will be uncooked or see notes)

(you can prepare the sauce ahead of time at home)

Lay the raw bacon in the bottom of a large dutch oven,

Add the chicken breasts.

Layer the bell peppers on top of the chicken.

Pour in about 2/3 of the Finadene sauce. Reserve the rest of the sauce to dip the chicken in while you are eating.

Put the lid on the dutch oven and cook with 21 coals on top and 11 on the bottom until the chicken is done (about 1 1/2 hours).

Take the lid off during the last 30 minutes of cooking.

Serve over rice.

Notes

Reserve a third of the sauce for dipping, with the remaining two-thirds for marinating and subsequent cooking (thus not having to throw any out).

Recipe calls for a 14 inch oven.

Source: Lodge Manufacturing Company (5 to 6 servings)
