

ROAST ORANGE-STUFFED CHICKEN

3 -2½-to-3-pound broiler-fryer chickens
1 can (11 ounces) mandarin orange
1 cup Coarsely chopped walnuts
2 medium chopped apples (about 2 cups)
2 cups herb-seasoned stuffing mix
1/3 cup orange marmalade

2 slices bacon

Stuff chicken just before roasting, not ahead of time.

To prepare stuffing, toss oranges, walnuts, apples and stuffing mix. Add orange marmalade and toss.

Fill each wishbone area with about 1/4 cup stuffing. Fasten neck skin to back with a skewer. Fold wings across backs with tip touching. Fill each body cavity with about 2 cups of stuffing (stuffing will expand while cooking). Tie drum sticks to tail. Heat oven to 375 degrees. Place chickens on rack in shallow roasting pan. Crisscross 2 bacon slices on top of each chicken. Do not add water. Roast uncovered until drumstick feels soft when pressed (1 1/4 to 1 3/4 hours). Garnish platter with parsley, orange cups and cranberry relish.