Chicken Bonne Femme

3 pounds bone-in, skin-on chicken thighs

5 slices of bacon

1 1/2 pounds fingerling potatoes, cut in half

1 onion, chopped fine

4 garlic cloves, minced

2 teaspoons fresh thyme

3/4 cup white wine

1/2 cup chicken broth

1 teaspoon hot sauce

3 scallions

Cook bacon in dutch oven until crisp.  Transfer to a paper towel lined plate to drain. Pour off all but 1 Tablespoon of fat from the pan. Season chicken with salt and pepper cook in dutch oven until browned on both sides.  Transfer to a platter to cool. When the chicken cools, remove the skin.  Pour off all but 1 1/2 Tablespoons of fat from the pan. Arrange potatoes, cut-side down in the pan. Cook over medium heat about 10 minutes or until browned.  Stir in onion and cook until softened. Add garlic and thyme and cook 30 seconds.  Stir in wine, broth, half of the bacon and hot sauce. Bring to a boil.  Return chicken and any juices to pot. Reduce heat to medium and cook, covered, until potatoes are tender and meat registers 175 degrees. (About 25 minutes)  Sprinkle with scallions and remaining bacon.