

# BEER BRAISED CHICKEN

F EASY

Last Modified: 02/15/2016

PREP: 30 Min  
COOK: 1 Hr  
OVEN: 400

CHICKEN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Slices	Thick Sliced Bacon	Chopped
8	Whole	Chicken Thighs (Bone In & Skin On)	
1	Tbsp	Garlic	Chopped
2	Large	Yellow Onions	Thin Sliced
3	Tbsp	Unsalted Butter	
1	12 Oz	Bottle Dark Beer (Amber Style - NOT Stout)	
1	Splash	Cider Vinegar (Heinz)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	I enjoyed this dark, flavorful dish in Uxbridge (Northwest of London) at a District Field Engineer's home. John's wife Carol was kind enough to share the Recipe. Made using an unpasteurized English Bitter which isn't available here. Their row home looked like I was walking up to the flat that Sherlock Holmes lived in - BEAUTIFUL!
<b>TOOLS</b>	1) Large Cast Iron Skillet 2) Small Mixing Bowl
<b>PREP</b>	<b>DISH</b> 1) Chop the Bacon and set it aside. 2) Thinly slice the Yellow Onions and set them aside. 3) Chop the Garlic Cloves and set them on top of the Onions. 4) Preheat the oven to 400 degrees with a rack near the center..
<b>FACTOID</b>	<b>MEAT SEARING SECRET:</b> When ANY Meat has browned sufficiently on one side, it will self-release from the pan - if it is still stuck to the bottom, it is NOT browned yet.
<b>1</b>	In a large cast iron skillet over medium heat, fry the Bacon. Remove the Bacon and set it aside. Dry the Chicken pieces with paper towels and sear them in the Bacon fat until browned on both sides. Set the Chicken aside to drain.
<b>2</b>	Add the Butter, Onions and Garlic into the Bacon fat. Sprinkle with Salt and Pepper and saute while stirring until nicely caramelized. Pour the Beer into the skillet and bring it to a boil while scraping the bottom to loosen the "fond".
<b>3</b>	Add in the browned Chicken in a single layer on top, skin side up. Cover the skillet tightly with aluminum foil. Bake it for 30 minutes.
<b>NOTE</b>	Since we are "braising" here and not boiling, the liquid in the skillet should only come 1/2 way or less up the side of the Chicken pieces.
<b>4</b>	Remove the Chicken Thighs and set them aside. Place the skillet back on the stove and over medium heat, add a splash of Cider Vinegar and reduce it until thickened.
<b>SERVE</b>	Place the Chicken pieces on a plate, spoon the Sauce on top and sprinkle them with the reserved Bacon pieces. Delicious served over a bed of wide Egg Noodles or Rice.