

Hog Swill

Chicken with beer

Serves 4

6g butter

2tblsp oil

1 x 1.5kg chicken cut into 8 pieces

2tblsp gin

1 1/3 cups ale

1 garlic clove

Sprig fresh parsley

Fresh bay leaf

Sprig fresh thyme

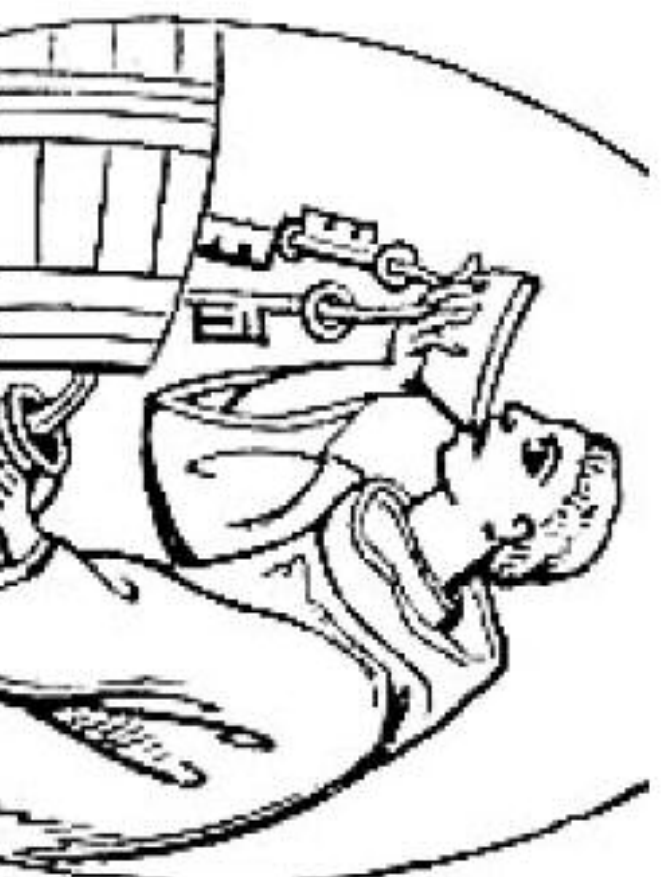
Salt and freshly ground black pepper

2tsp brown sugar

150g button mushrooms, sliced

2tblsp crème fraiche

1 Heat the butter and oil in a large frying pan over a medium heat. Fry the chicken pieces until golden, in two batches if necessary. Carefully pour off the fat, leaving the chicken in the pan. Add the gin to the pan and deglaze. Carefully light the gin, shaking the pan until the flames die down. Pour in the ale, then add the garlic and herbs. Season with salt and pepper and add the sugar to taste. Cover



the pan and simmer for 45 minutes over the lowest heat. Insert a fine skewer into the thickest piece of the chicken. It is cooked when the juices run clear, not pink. Place the pieces on a warm serving platter, cover and keep warm.

2 Add the button mushrooms to the cooking liquid and cook over a high heat until it is reduced by half. Stir in the crème fraiche. Adjust the final seasoning with sugar and salt and pour the sauce over the chicken.

From Beer and Food by Bill Taylor