

Idiot's Kitchen Recipe – Chicken Roasted in Cider & Beer

Recipe from www.idiotskitchen.com – Adapted from Lidia Bastianich



Ingredients:

- 4 pound roasting chicken
- 1 large onion
- 2-3 carrots
- 2-3 parsnips
- 2-3 large red potatoes
- 2 Tablespoons fresh sage leaves (or 1 Tablespoon rubbed dried sage – not powdered)
- 1 cinnamon stick
- 4 whole cloves
- 1 (12 ounce) bottle of beer – brown ale or lager recommended
- 1 cup apple cider
- 1 cup chicken broth
- 1 Tablespoon (drizzle) olive oil
- Salt & Pepper
- 1 Tablespoon butter + 1 Tablespoon flour for thickening the gravy – optional

Preheat the oven to 400 degrees. Inspect the inside of the chicken and remove the neck or small bag of gizzards. Rinse the chicken, pat dry with paper towels, and set aside.

Cut 1 large onion and 2-3 red potatoes into large chunky pieces. Peel 2-3 carrots and parsnips and cut into large pieces. Keep the vegetables on the large and chunky side so they stand up to the longer cooking time. Put the vegetables in a large pot or dutch oven over medium high heat on the stove. Season with salt and pepper. Add 2 Tablespoons of chopped fresh sage, 1 cinnamon stick and 4 whole cloves. If you do not have these spices, you can substitute 1 Tablespoon of rubbed dried (but not powdered) sage and a very tiny pinch of dried cinnamon and cloves. Do not over do it on the dried powdered herbs as they are very strong.

Pour in 1 (12 oz) bottle of flavorful beer like an Amber Ale or Lager. Add 1 cup of apple cider and 1 cup of chicken broth and bring the liquids to a boil. Place the chicken on top of the vegetables, drizzle the top of the chicken with a little olive oil, and season with salt & pepper.

Put the pot of chicken and vegetables in the oven uncovered and cook at 400 degrees. After 30 minutes, baste the chicken with juices from the pan and cover the pot with foil to prevent over browning. Return the chicken to the oven and cook for another 30 minutes. After the second 30 minutes, remove the foil, baste the chicken again with juices, and return the pan to the oven **uncovered** for a final 20-30 minutes.

The chicken will cook for 80-90 minutes total and is done when an instant read thermometer inserted into the thigh reads **160 degrees**. In addition, the legs should wiggle easily and any juices from pricking the chicken should run clear. Remove the chicken to a platter and cover loosely with foil to keep warm.

Remove the vegetables from the pot with a slotted spoon and keep warm. Return the pot of juices to the stove and cook on medium high, boiling until the liquid is reduced by half. For a slightly thicker, glossier sauce or gravy, make a thickener or *Beurre Manie*, by mashing 1 Tablespoon of flour into 1 Tablespoon of butter until you have a thick paste. Stir this paste into the pan of hot juices, whisking to thicken.

After the chicken has rested for 10 minutes for the juices to reabsorb into the meat, carve to serve both dark and white pieces. Serve with the roasted vegetables and gravy.

Serves 4.