



## DIRECTIONS

- Pour olive oil in a shallow saucepan big enough to accommodate the chicken pieces in one layer.
- Place the flour in a shallow bowl and coat each chicken piece well on all sides.
- Heat the oil on a medium flame.
- Add the chicken and allow it to brown on both sides while carefully moving it around so it doesn't stick.
- Remove chicken and set aside.
- Add the carrots, celery, onion, garlic, rosemary, salt and pepper to the pan.
- Add a little more olive oil if needed. Sauté for 2 minutes or until vegetables are wilted.
- Add chicken back to the pan.
- Cover with beer and allow to come to a boil over medium heat.
- When beer comes to a boil, reduce heat to low and cover pan with lid.
- Slow cook chicken for about an hour, stirring occasionally.
- Liquid should be mostly evaporated but there should be still enough left for the sauce.
- Remove chicken pieces carefully and place them on broiler pan.
- Broil chicken for about 5 minutes to allow skin to crisp.
- While chicken is broiling, quickly blend cooking liquid and vegetables (removing rosemary sprig first) into a smooth sauce.
- You can use either a blender, a food processor or immersion blender to do that.
- Adjust seasonings.
- Place chicken on serving platter.
- Spoon sauce over chicken (or on the side) and serve.

# Pollo alla Birra

## Chicken in Beer Sauce

### INGREDIENTS

- 1 whole chicken, cleaned and cut in 4 - 6 pieces, depending on size of chicken
- 4 tbsp olive oil, plus more if needed
- 1/3 cup flour, more if needed
- 2 large carrots, cleaned and cut into chunks
- 1 large stalk celery, cleaned and cut into chunks
- 1 medium onion, cleaned and sliced
- 2 cloves garlic, chopped
- 1 sprig rosemary
- 2 bottles beer, clear and crisp
- Salt and pepper to taste



### NONNA'S TIPS

- Make sure to use a clear (light colored) beer, like a lager. If you use any other type, you will end up with a bitter sauce.
- Feel free to cut up the whole chicken in more than 4 - 6 pieces. Just adjust cooking time accordingly since smaller pieces cook faster.
- The chicken is delicious just out of the pan. I prefer a little color for presentation reasons. That's why I brown it under the broiler for a few minutes. You can skip the broiling step if you wish.