



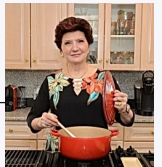
Pollo alla Birra

INGREDIENTS

- 1 whole chicken, cleaned and cut in 4 pieces
- 3 tbsp olive oil
- 1/4 cup flour
- 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, peeled
- 1 sprig rosemary
- 2 bottles beer, clear and crisp
- Salt and pepper to taste

DIRECTIONS

1. Pour olive oil in a shallow saucepan big enough to accommodate the chicken pieces in one layer.
2. Place the flour in a shallow bowl and coat each chicken piece well on all sides.
3. Heat the oil on a medium flame.
4. Add the chicken and allow it to brown on both sides while carefully moving it around so it doesn't stick.
5. Remove chicken and set aside.
6. Add the carrots, celery, onion, garlic, rosemary, salt and pepper to the pan.
7. Add a little more olive oil if needed. Sauté for 2 minutes or until vegetables are wilted.
8. Add chicken back to the pan. Cover with beer and allow to come to a boil over medium heat.
9. When beer comes to a boil, lower heat to low and cover pan with lid.
10. Slow cook chicken for about an hour, stirring occasionally.
11. Liquid should be mostly evaporated but there should be still enough left for the sauce.
12. Remove chicken pieces carefully and place on broiler pan.
13. Allow for skin to broil for about 5 minutes or until light brown. While chicken is broiling, quickly blend cooking liquid and vegetables (remove rosemary sprig) into a smooth sauce.
14. Place chicken on serving platter. Spoon sauce over chicken and serve.



NONNA'S TIPS

- Make sure to use a clear (light colored) beer. 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 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 this step if you wish.
- You may sprinkle freshly chopped parsley over the chicken before serving.