Main dishes / Belgium

Beer-Braised Chicken with Onions

Chicken thighs braised in brown ale over a heap of slow-cooked, deeply golden onions, the sauce malty and faintly bitter, sharpened at the end with mustard and a splash of vinegar.

Time 105 min **Servings** 4

What you'll need.

- ☐ 1500 g Chicken thighs, bone-in and skin-on (about 8)
- ☐ 14 g Kosher salt, divided
- ☐ 1 tsp Black pepper, freshly ground
- ☐ 15 ml Neutral oil
- ☐ 30 g Unsalted butter
- ☐ 800 g Yellow onions, halved and thinly sliced
- ☐ 300 g Carrots, cut into 3 cm chunks
- ☐ 3 cloves Garlic, sliced
- ☐ 15 g All-purpose flour
- ☐ 330 ml Brown ale or dark amber beer (not very hoppy)
- ☐ 250 ml Chicken stock, low-sodium
- ☐ 4 sprigs Fresh thyme
- ☐ 2 leaves Dried bay leaves
- ☐ 20 g Dijon mustard
- ☐ 10 ml Cider vinegar
- ☐ 0 to taste Flat-leaf parsley, chopped

Let's make it.

01 Pat thighs dry and season with 10 g salt and the pepper. Heat oil in a wide 5–6 litre Dutch oven over medium heat. Cook thighs skin-side down, in batches, 8–10 minutes until the skin is deeply golden and much of the fat has rendered; flip for 1 minute and set aside. Pour off all but about 2 tbsp fat.

02 Add butter, onions, and 2 g salt to the pot. Cook over medium to medium-low heat 25–30 minutes, stirring every few minutes and scraping the bottom, until the onions are soft, jammy, and a deep golden brown. If they start to stick or darken too quickly, add a splash of water and scrape.

03 Heat the oven to 325°F (165°C). Stir carrots and garlic into the onions for 2 minutes, then sprinkle over the flour and stir 1 minute. Pour in the beer and stock, scraping the bottom, and bring to a simmer. Add thyme and bay, nestle the chicken skin-side up with the skin above the liquid, and braise uncovered in the oven 45–50 minutes, until the thighs read at least 165°F (74°C) — ideally 185–195°F (85–90°C) — and the carrots are tender.

04 Remove the thyme stems and bay leaves. Stir the mustard and vinegar into the sauce around the chicken and taste for salt. Scatter with parsley. Serve with boiled potatoes, egg noodles, or thick-cut fries. To freeze: cool with the chicken covered in sauce, refrigerate within 2 hours, and freeze up to 3 months. Reheat covered at 350°F (175°C) until the chicken reaches 165°F (74°C).

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / beer-braised-chicken-onions