

#9 CHICKEN ETOUFFÉE

CREATE ^{YOUR OWN}
BEER DINNER
AT HOME

SHOPPING LIST:

4 to 5 pounds bone-in chicken thighs or other pieces
salt
white pepper
vegetable oil
1 stick unsalted butter
¾ cup all-purpose flour
2 large yellow onions
2 to 3 stalks celery
1 large green bell pepper
4 cloves garlic
2 bay leaves
dried thyme
1 (12-ounce) bottle #9
3 to 4 cups chicken broth
2 teaspoons dark brown sugar
hot sauce
Worcestershire sauce
fresh parsley, for garnish

RECIPE:

2 teaspoons salt
½ teaspoon white pepper
4 to 5 pounds bone-in chicken thighs, or other pieces, skin removed
3 tablespoons vegetable oil
8 tablespoons unsalted butter
¾ cup flour
2 cups finely chopped yellow onion
1 cup finely chopped celery
1 cup finely chopped green bell pepper
4 cloves garlic, peeled and minced
2 bay leaves
½ teaspoon dried thyme
1 (12-ounce) bottle #9
3 to 4 cups chicken broth
2 teaspoons dark brown sugar
¼ cup hot sauce
1 tablespoon Worcestershire sauce
chopped fresh parsley, for garnish

- Mix the salt and pepper and season the chicken pieces.
- Heat the oil in a large heavy pot over medium high heat and brown the chicken pieces on both sides. Work in batches if needed. Remove from the pot and set aside on a platter.
- Melt the butter in the pot and add the flour, whisking continually until the mixture (roux) cooks to the color of milk chocolate. This will take about 12 minutes; keep whisking!
- Add the onion, celery, bell pepper, garlic, bay leaves and thyme and cook, stirring, several minutes. Add the #9 and stir well. Add 3 cups of broth, and remaining ingredients (except garnish). Stir well. Cover the pot, bring to a boil.
- Return the chicken to the pot, partially cover the pot, reduce heat and simmer 1 hour and 15 minutes.
- Remove chicken pieces and separate meat from bone. Return chicken meat to pot and add remaining broth, if desired. Partially cover and simmer for another 30 minutes. Add chopped parsley and stir well to combine.

TASTING NOTES: The warm, fruity, caramel notes of #9 add depth of flavor to the rich roux in this New Orleans classic.

YIELD: 6 to 8 servings