



COQ AU BIERE



INGREDIENTS

500ml Jouster

- 1 tbsp vegetable oil
- 4 chicken breasts
- 200g smoked bacon
- 12 shallots, peeled, but left whole
- 4 cloves chopped garlic
- several sprigs fresh thyme
- fresh bay leaves
- 300ml hot chicken stock
- 250g cup mushrooms, cleaned and halved

METHOD

Heat the oil in a large saucepan or frying pan with a lid. Fry the chicken for 8-10 minutes, turning frequently. Remove from the pan. Chop up the bacon and add with the shallots to the pan, frying them for 4-5 minutes until lightly browned. Return the chicken to the pan with the garlic, thyme, bay leaves, chicken stock and Jouster. Bring to the boil, cover and simmer gently for 45 minutes to 1 hour until the chicken is thoroughly cooked. Add the mushrooms and cook for a further 10 minutes. Season. Serve with carrots, green beans and mashed sweet potato.

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