

Gene Kelly's Favorite Chicken



Gene Kelly's Favorite Chicken

I think the note that accompanied Gene's recipe speaks for itself and the recipe.

CHICKEN IN A POT WITH BEER

This recipe is not an original of mine, but being a beer lover it is especially appealing to me. I would suggest fresh vegetables instead of canned for added flavor and nutrition.

1 roasting chicken	4 teaspoons shredded parsley
lemon juice	1 bay leaf
salt	2 teaspoons thyme
pepper	1 can (16 oz.) sliced carrots
2 1/2 cups beer	1 can (16 oz.) small new potatoes
3 tablespoons instant onion flakes	1 can (16 oz.) small white onions
2 teaspoons salt	1 can (4 oz.) mushrooms
1/2 cup celery flakes	1 package (10 oz.) frozen peas
1 clove garlic chopped	paprika

Rub chicken inside and out with lemon juice. Sprinkle inside and out with salt and pepper. Tie the legs together and put chicken into large kettle or Dutch oven. Add beer, onion, salt, celery, garlic, parsley, bay leaf and thyme. Cover tightly and simmer for about 1 1/2 to 2 hours at 325 degrees or until chicken is tender, adding more beer as necessary to keep up the level of the liquid. When chicken is tender add carrots, potatoes, onions, mushrooms and peas. Cover and cook an additional 5 minutes after the mixture has returned to a boil. Sprinkle chicken with paprika. If desired, broth can be thickened slightly with flour mixed with water. To serve, carve chicken and serve in bowls with broth and vegetables.
Yield: 6-8 servings.

Gene Kelly

1 roasting chicken
lemon juice
salt
pepper
2 1/2 cups beer
3 tablespoons instant onion flakes
2 teaspoons salt
1/2 cup celery flakes
1 clove garlic
4 teaspoons shredded parsley
1 bay leaf
2 teaspoons thyme
1 can of carrots
1 can small new potatoes
1 small white potatoes
1 can mushrooms
1 package frozen peas
paprika

