



Drunken Chicken (Pollo en Pulque)

A Mexican chicken and potato stew in which the chicken is cooked in beer and spices.

Serves : 4

Preparation Time : 10 minutes

Cooking Time : 1 hour 15 mins

Ingredients

1 whole chicken, chopped into portions
1 tbsp olive oil
1 onion, chopped
2 cloves garlic, chopped
2 tomatoes, chopped
8 fl oz / 225ml brown ale (or, more authentically, if you can get it: Mexican dark beer)
4 fl oz / 120 ml chicken stock (approx)
1 lb / 450 g potatoes, peeled and chopped into large chunks
salt and pepper to taste

Herbs & Spices

1 Chillies Whole
1/4 tsp Allspice Ground or 2 crushed Allspice Whole
1 Cinnamon Sticks

Cooking Instructions

Preheat oven to 190C / 375F

Heat the oil in a pan over a medium heat and gently fry the onion s and garlic for 5 minutes until tender but still transparent. Transfer into a large casserole dish. Arrange the chicken portions on top and add the beer, tomatoes, chilli, allspice and cinnamon. Add enough stock to make sure the chicken just covered. Season with a little salt and pepper.

Cover the casserole and place in the oven and bake for 30 minutes. Add the potatoes, mix, and bake covered for a further 30 minutes. Uncover the casserole, adjust seasoning and continue baking for 15 minutes or until the potatoes and chicken are completely cooked through and the beer stock has reduced. The top of the chicken may start to brown. remove the chili and cinnamon stick before serving.

Serve with white rice.