



Rosemary Chicken with Rice Krispies

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 55 minutes

OK, this is a top-notch chicken thigh recipe. The marinade adds flavor to the chicken without overpowering it with any of its ingredients. The cereals soaked up all of the chicken-flavored oil. And, you could eat the topping with a spoon.

2 12-oz btls beer, lager

1 cup fresh rosemary sprigs (the whole branch), coarsely chopped

1/4 teaspoon fresh rosemary, finely chopped

11 cloves garlic (10 crushed + 1 thinly sliced)

1/2 cup apple cider vinegar

salt and pepper, to taste

8 each chicken thighs, bone-in, skin on

2 tablespoons canola oil

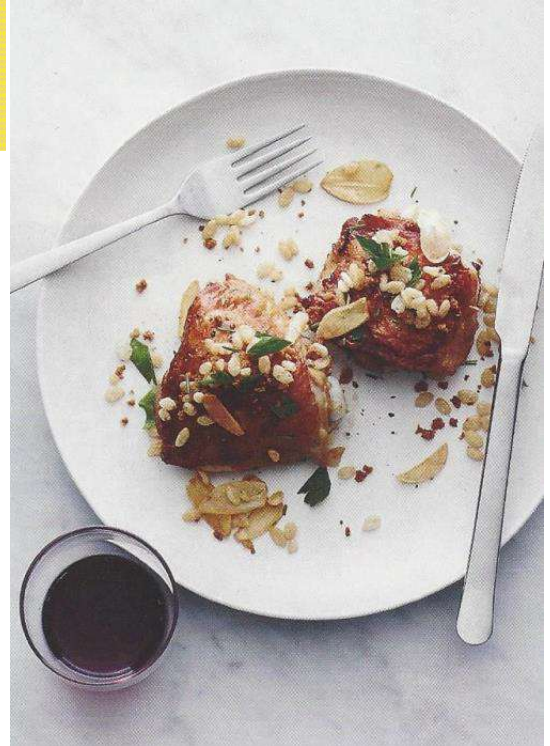
1 cup Rice Krispies cereal

1/2 cup Grape-Nuts cereal

1/4 cup parsley, chopped

MAKE AHEAD: *The chicken can be marinated overnight.*

WINE PAIRING SUGGESTION: *Lively, fragrant, medium bodied Australian red: 2012 Moric Blaufrankisch.*



MARINATE THE CHICKEN (1 hour, 15 minutes or overnight):

In a large bowl, combine the beer with the chopped rosemary sprigs, crushed garlic and vinegar and season with salt and pepper.

Add the chicken and turn to coat evenly. Cover and let marinate in the refrigerator for 1 hour (or overnight).

COOK THE CHICKEN (40 minutes):

Preheat the oven to 425F°

Remove the chicken from the marinade and pat dry (discard the marinade).

Season the chicken with salt and pepper.

In a large cast iron skillet, heat the oil. Cook half of the chicken, skin side down, over moderately high heat until golden and crisp, 5 minutes. Repeat with the remaining chicken.

Return all of the chicken to the skillet, skin side up, and bake for 20 minutes, until browned and cooked through.

Transfer to a serving platter and tent with aluminum foil.

Pour off all but 1/4 cup of the oil from the skillet. Add the sliced

garlic, 1/4 teaspoons finely chopped rosemary and Rice Krispies and cook over moderate heat, stirring, until the cereal is golden, about 3 minutes.

Stir in the Grape-Nuts and parsley and season with salt and pepper.

Sprinkle the Rice Krispies mixture over the chicken and serve

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