

Beer Chicken

Ingredients:

*Boneless, skinless chicken breasts, 4-8 depending on their size and the size of your family

*Butter and olive oil, for browning, 1-2 Tablespoons, depending on the amount of chicken.

*Salt and Pepper

*Garlic powder, to taste

*Fresh or dried Rosemary, also to taste (I use about 1 1/2 teaspoons of dried, 1 Tablespoon of fresh)

* 1 can or bottle of beer

Start by seasoning your chicken well with salt, pepper, and garlic powder. Heat your oil and butter in a large skillet or dutch oven to medium-high, and brown the chicken well on all sides. This is where you get the majority of your color, so don't rush it.

Once it is browned, pour in your beer and add the rosemary. Reduce heat to medium-low, and simmer until ALL of the beer is gone, which can take up to an hour, and has become just a sticky substance on the chicken. It's not done until the beer is gone! You can cook it a little faster, but boiling the chicken the whole time will make it tough. I like to let it simmer and cook low and slow, because it's so tender and juicy that way!