

# Drunken Chicken

Slow cooker Yats-inspired<sup>1</sup> Drunken Chicken.

## Recipe

Make light light roux (until slightly nutty smelling). Heat oil over medium heat and slowly add flour. Stir constantly.

112 g	vegetable oil
65 g	flour

Add onion, garlic, pepper and continue to saute until onion is transparent.

1	onion
1 tsp	minced garlic
1	poblano

Add dry spices and mix.

1 tbsp	garlic powder
1 tbsp	thyme
1 tsp	black pepper
2 tsp	cayenne pepper
1 tsp	oregano
1 tsp	paprika
1 tbsp	salt
1 tbsp	molasses

Slowly add half of the diced tomato. Then add chicken, beer, and bread crumbs then gently mix. Cover with remaining diced tomato and add bay leaves.

850 g (30 oz)	diced tomatoes
355 ml (12 floz)	beer
800 g (1.75 lb)	boneless, skinless chicken thighs/breasts
60 g	italian style bread crumbs
4	bay leaves

Slow cook for 4 hours or until the chicken is very tender. Shred chicken and cook for one more hour. Serve over basmati rice or with garlic bread.

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<sup>1</sup> via <https://oldworldgardenfarms.com/2017/05/02/drunken-chicken-recipe>