

CLEO COYLE'S ONE-PAN GUINNESS GLAZED BEER CHICKEN

Recipe text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

You don't have to be a fan of drinking Guinness stout to appreciate eating it. The rich, dark, and roasted flavor, along with the (yes) low alcohol content, make it a wonderful ingredient for cooks. It adds complexity and moisture to recipes, including this beautiful pan of oven-roasted chicken. The flavor is amazing and the sweet meat will melt in your mouth. Marc and I kept our recipe fairly simple. Marinate the pieces, pop them in the oven, and eat with joy! ~ Cleo

Ingredients:

4 pounds fresh chicken drumsticks, thighs, and/or chicken wings (do not use skinless pieces, do not use breasts)

Dry Ingredients:

**1 cup dark brown sugar
1/2 teaspoon finely ground sea salt (or table salt)
1 tablespoon cornstarch***

Wet Ingredients:

1 cup Guinness stout (see note below on using other brands)
2 Tablespoons olive oil (creates the shine on your glaze)
1 teaspoon yellow mustard
1/2 cup honey (pourable, not cloudy or raw honey)**

Final addition

1 (more) tablespoon cornstarch*

*These 2 tablespoons of cornstarch will help to thicken the glaze during cooking, so don't leave out this ingredient, and be sure to mix it in until completely dissolved.

All stout beers are not the same. Guinness "Draught" stout (exported from Dublin) has a low alcohol content—4.2%, the same as many "light" beers, making it very drinkable. Guinness stout with labels marked "Original" or "Extra" or "Foreign Extra" have higher alcohol contents, but all of them will give you the right flavor for this recipe. If you want to use another brand (perhaps a locally made) stout, be sure to look for one that's brewed in the style of **Irish Dry Stout. [Click here](#) or visit the website [BeerAdvocate.com](#) for a list of over 1,000 brands of beers brewed in this style—and drink with joy!



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Step 1—Prep the Chicken: Wash your chicken parts, pat them very dry with a paper towel, and set them aside. For this recipe, we used 8 wings, 4 drumsticks, and 4 thighs. This added up to about 4 pounds of chicken. Be sure to use chicken with skins on. We don't recommend using breasts. (*Breasts are larger than other chicken parts and may need longer marinating and roasting times.*)

Step 2—Mix the marinade/glaze: In a mixing bowl, whisk together the dry ingredients (dark brown sugar, salt, and 1 T. cornstarch). Whisk in the wet ingredients (Guinness, mustard, olive oil, honey). Whisk well, making sure the dry ingredients are completely dissolved into the wet ingredients.



Step 3—Marinate for 3 hours: Place the chicken parts into a single layer in a large plastic container (or sealable plastic bags). Pour the marinade over the parts. Seal the container and flip it a few times, shaking gently to coat the chicken pieces. Place the container in the refrigerator and let the chicken marinate for 3 hours (and no more).

Step 4—Prepare to cook: Preheat your oven a good 30 minutes to 450° F. Line a shallow baking or roasting pan with heavy-duty aluminum foil and coat with non-stick spray. Remove the chicken parts from the marinade (do not wash) and place them in your prepared pan in a single layer, skin side up. **Stir the final 1 tablespoon of cornstarch into the remaining marinade liquid, seal the container and shake well, until the cornstarch is completely dissolved.** Pour this remaining marinade liquid over chicken pieces in pan.

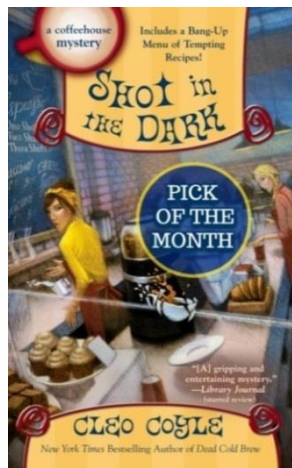
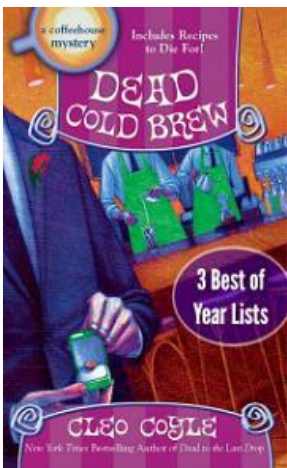


Step 5—Roast the chicken for a total of 1 hour and 5 to 10 minutes in your well-preheated 450° F oven. **YOU MUST TURN THE CHICKEN TWO TIMES.** After the first 30 minutes of cooking, flip each piece so the skin side is down. After another 20 minutes in the oven (a total of 50 minutes), flip the chicken so that the skin side is up and continue cooking for another 10 to 20 minutes. (The final time will depend on your oven.) The glaze will be thin until the end of the cooking. During the final 10 minutes or so, you will see the glaze begin to thicken and the chicken skin begin to caramelize. If you don't, the chicken is not done, simply continue cooking.

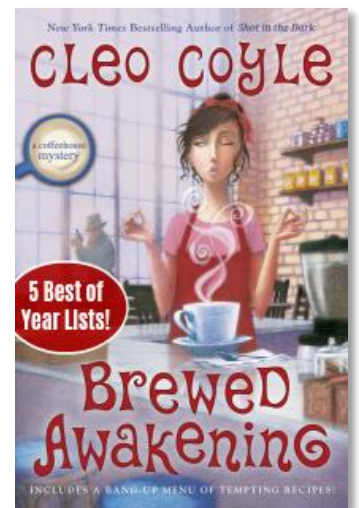
ONE LAST NOTE: **Baste the chicken** once or twice during the final 10 minutes of cooking for a really beautifully glazed result. Then remove the pan from the oven, and...



Eat with joy! ~ Cleo



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