

## Belgian chicken with Beer and Endives (from Everybody Eats Better in Belgium)

1 bone in chicken, cut into serving pieces, rinsed and dried  
Salt and freshly ground pepper  
2 tablespoons. all-purpose flour  
1 tablespoon unsalted butter (plus more if necessary)  
1 tablespoon vegetable oil  
4-5 Belgian endives, cored and halved  
4 teaspoons sugar  
juice of 1/2 lemon  
pinch of freshly grated nutmeg  
1 1/2 teaspoons finely minced shallots  
1/4 cup Belgian beer, or any dark ale (such as Duvel)  
1/2 cup creme fraiche or heavy cream  
3 tablespoons minced fresh parsley

1. Season the chicken with salt and pepper, coat with flour, shake off excess
2. Heat the butter and oil in a large, heavy Dutch oven. Brown the chicken on all sides. Watch carefully in order not to burn the butter. Transfer the chicken to a platter and set aside.
3. Sprinkle the endives with sugar and half the lemon juice. Season with salt, pepper and nutmeg. Saute the endives in the chicken drippings over fairly high heat, so that they brown and caramelize quickly, on both sides, 5-7 minutes. You may have to add extra butter to the drippings.
4. Add the shallots and cook for one minute. Add the beer and arrange the chicken pieces over the vegetables. Cover and simmer for about 15 minutes.
5. Add the creme fraiche and bring to a quick boil. Reduce the heat, cover the pot and simmer the chicken until it is cooked through. The cooking time will depend on the size of the chicken pieces. Cook until the chicken is tender.
6. Check the seasoning and add the remaining lemon juice. Remove the chicken and endives to a warm platter.
7. Skim as much possible of the fat from the sauce. Boil over high heat until the sauce is reduced to about 1/3 pour some of the sauce over the chicken and sprinkle generously with freshly chopped parsley. Serve remaining sauce on the side. Serve chicken with parsley potatoes.

From Isabel Chesak