

Beer-Braised Chicken Thigh with Caramelized Onions

A tender, flavorful chicken thigh braised slowly in beer, enhanced with sweet caramelized onions and aromatic herbs. This dish combines the richness of poultry with the malty depth of beer for a comforting main course.



Main Dish

45 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 1 chicken thigh (bone-in, skin-on)
- 1/2 cup pale ale beer
- 1 small onion, thinly sliced
- 1 clove garlic, minced
- 1 tsp olive oil
- 1 sprig fresh thyme
- Salt and pepper to taste

Steps

- 1 Season the chicken thigh with salt and pepper.
- 2 Heat olive oil in a skillet over medium heat and brown the chicken skin-side down until golden, about 5 minutes. Flip and brown the other side, about 3 minutes.
- 3 Remove chicken and set aside. In the same skillet, add sliced onions and garlic; cook on low heat until caramelized, about 10 minutes.
- 4 Return chicken to the skillet, add thyme sprig, then pour in the beer.
- 5 Reduce heat to low, cover, and simmer for 25 minutes until chicken is cooked through and tender.
- 6 Remove thyme, adjust seasoning, and serve the chicken with the beer-infused caramelized onions spooned over the top.