

Beer-Braised Chicken Thigh with Caramelized Onions

A hearty main dish featuring tender chicken thighs slowly braised in beer and aromatic onions, resulting in rich flavors and a luscious sauce. Perfect for a comforting meal with a hint of malt sweetness.



Main Dish

40 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

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

Steps

- 1 Season the chicken thigh with salt and pepper.
- 2 Heat olive oil in a skillet over medium heat.
- 3 Add the chicken thigh skin-side down; cook until golden brown, about 5 minutes.
- 4 Flip the chicken and cook another 3 minutes.
- 5 Remove chicken and set aside.
- 6 In the same skillet, add sliced onions and garlic; sauté until caramelized, about 8 minutes.
- 7 Pour in the beer, scraping up any browned bits from the pan.
- 8 Return chicken to the skillet, add thyme if using.
- 9 Cover and simmer for 20 minutes until chicken is cooked through and sauce thickens.
- 10 Serve hot with sauce spooned over the top.