

BOURBON CHICKEN

You know what goes well with bourbon? More bourbon. One of our favorite bites ever is a Chinese-American classic, good ol' bourbon chicken. A lot of these recipes don't actually have the brown liquor in it – the way we learned it was that it was invented in a Chinese restaurant on Bourbon street in NOLA, and it got really popular and locals just called it Bourbon chicken, but to double down on the goodness, we're adding a dash of bourbon to keep the party rollin'. This sweet, tangy chicken drapes itself over a bed of cajun, beer-infused rice to help you keep revelin' until the sun comes up. It's sticky, sweet and a little salty, which makes this velvety mouthfeel with the right combo to keep you coming back for more. We're supposed to tell you what to do with the leftovers, but we've never had any when we've made this dish, ya'll.

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Yield: 4-6 servings

Ingredients

- 1 pound chicken thighs in bite size pieces
- 2 tablespoons extra virgin olive oil
- 4 cloves crushed fresh garlic
- Cornstarch slurry (combine 1 tablespoon cornstarch with 1 tablespoon water)
- ¼ cup tightly packed brown sugar
- ¼ cup bourbon
- ½ cup soy sauce
- 2 cups Cajun/Beer Rice (ingredients/directions below)
- Green onions for garnish

Ingredients for the Cajun/Beer Rice

- 1 pound of long grain white rice
- 1 cup of chicken stock
- 1 cup of an amber beer, like Oktoberfest
- 1 tablespoon of cajun seasoning
- 1 tablespoon of butter
- 1 tablespoon of dried parsley
- 1 teaspoon garlic salt

Directions for the Cajun/Beer Rice

- Add all the ingredients to a pot, sit over medium heat until boiling
- Reduce heat to a simmer, and cover
- Simmer for 15 minutes and check that all liquid is absorbed, if it needs more time, cover and check it at 2 minute intervals

Directions

- In a good, heavy skillet, heat over medium and add extra virgin olive oil
- Brown the chicken
- In a mixing bowl, whisk the bourbon, soy sauce, garlic and sugar until evenly mixed
- If you hadn't made your slurry, In another small bowl, mix the cornstarch and water together making a slurry, equal parts cornstarch and water
- Add the slurry into the bigger mix
- Add the liquid into the pan, and simmer for 4 or 5 minutes
- When the sauce thickens up, it's ready
- Serve over rice, garnish with green onions
- Party like you're on Bourbon street

