



Season 10 - Episode 1009

**Theme:** Dishes Prepared with Alcohol

### **Braised Village Chicken with Sage**

4 good sized chicken pieces

1 large onion, finely chopped

1/2 c. olive oil

1/2 c. white wine

1/2 c. Water

2 sprigs fresh sage or 1 t. dried

Juice of 1 lemon

Salt, pepper

1. Take off skin and fat from the chicken. Heat the oil in a large casserole pot until hot. Brown the chicken on all sides and remove. Turn down the heat and add the onions, cooking till soft.
2. Add the chicken back to the pot with the onions and add the wine and water. Season well and simmer for about 1 hour or until well-cooked.
3. Add the lemon juice and sage sprig and cook for 5 minutes. Serve with Greek lemon potatoes.

## **Parmesan Beer Potatoes**

*Serves 8-10*

1 lb. Yukon gold potatoes  
1 c. finely chopped onions  
1 c. grated fresh parmesan or Romano cheese  
12 oz. Pilsner beer  
1/2 c. whipping cream  
1 1/2 T. flour  
1 t. paprika  
Salt and pepper to taste

1. Preheat oven to 375 degrees. Put sliced potatoes in a 13 in. X 9 in baking dish. Sprinkle with minced onion.
2. Combine cheese, beer, cream, flour, paprika, salt and pepper in a bowl then pour over potatoes. Stir to coat potato slices evenly. Cover dish.
3. Bake 30 minutes. Remove cover and bake 15 minutes longer or until potatoes are bubbly and golden brown. Remove from oven and let stand 15 minutes before serving.

## **Rum Runner Pie**

25 chocolate wafer cookies  
4 T. melted butter  
36 marshmallows  
1/2 c. milk  
3/4 pint heavy whipping cream  
5 T. dark rum

1. Crush cookies into fine crumbs, add butter and press into 9 inch pie pan
2. In a heavy pan, melt marshmallows in 1/2 c. milk over low heat. Cool. Whip whipping cream in a separate bowl.
3. Add rum to cooled marshmallow mixture
4. Fold whipped cream into rum marshmallow mixture and pour into chocolate crust.
5. Chill
6. Can be made the day before serving.

## **Green Beans with Wine**

*Serves 4*

3 T. or more olive oil  
12 oz. fresh green beans  
1 can (5 oz.) sliced water chestnuts, drained  
1 t. tarragon  
Salt and pepper to taste  
4 T. white wine  
1/4 c. slivered almonds

1. Heat olive oil in skillet and add green beans. Sauté for 5 minutes.
2. Add water chestnuts, tarragon, salt and pepper and wine.
3. Sauté for an additional 5 minutes.
4. Add almonds right before serving.