

ATWATER BREWERY'S PASTRAMI-SPICED ROASTED CHICKEN BREAST, & CARAWAY-BEER MUSTARD SLAW

Recipe Courtesy: Chef Chris Franz, Atwater in the Park

Serves 4

INGREDIENTS:

- 4 bone-in, skin-on chicken breasts
- 1gallon cold water
- 1/2 cup kosher salt (reduce to 1/4 cup if using regular table salt.)
- 2/3 cup light brown sugar
- RUB:
- 2 whole cinnamon sticks
- 1 whole nutmeg
- 2 tablespoons red peppercorns
- 2 tablespoons black peppercorns
- 2 tablespoons yellow mustard seeds
- 2 tablespoons brown mustard seeds
- 2 tablespoons coriander seeds
- 2 tablespoons fennel seeds
- 2 tablespoons red chile flakes
- 2 tablespoons allspice berries
- 2 tablespoons whole cloves
- 2-4 dried bay leaves, crumbled
- 1/4 cup olive oil

SLAW:

- 1/2 head green cabbage (shredded or thinly sliced)
- 1 medium carrot (shredded)
- 1 small red onion (thinly sliced)
- 1/4 cup beer (Like Atwater Dirty Blonde)
- 3 tablespoons apple cider vinegar
- 1 tablespoon honey
- 1 tablespoon whole grain mustard
- 2 teaspoons caraway seeds
- 1/4 cup extra-virgin olive oil
- kosher salt and freshly ground black pepper (to taste)

Combine water, salt & sugar and stir until dissolved. Ensure chicken is fully submerged in solution, cover & refrigerate for 2-4 hours. Remove chicken from brine and pat very dry.

Using tongs, burn the cinnamon sticks over an open flame for 5 to 10 seconds. Then, in a spice grinder (coffee grinder), coarsely grind the torched cinnamon sticks with the nutmeg.

Add the remaining ingredients and continue to grind the spices until coarsely ground. Use immediately or store the rub in an airtight container at room temperature for up to 1 year.

Rub with the very dry chicken down with olive oil and then with the dry rub, coating it well both under & over the skin. Roast on a rack on a sheet tray at 375.

After about 15 minutes, check the temperature of the chicken. It is done when an instant read thermometer reads about 155. Remove from oven, loosely cover with foil and let rest.

Meanwhile, in a large bowl, combine green cabbage, carrot and red onion. In a small bowl, add the beer, apple cider vinegar, honey, whole grain mustard, caraway seeds and extra-virgin olive oil and whisk to combine. Pour over the slaw, reserving some of the dressing for plating, and toss to combine.

To plate, place about ½ cup slaw in center of plate and top with a piece of chicken. Drizzle with extra slaw dressing & parsley if desired. Serve immediately.