***Beer Cheese Chicken***

Ingredients:

3-4 Boneless Chicken Breasts

10 oz. bacon, diced

1 large onion, ground

1 lb. butter

¾ cup flour

1 cup chicken stock

1 cup Heavy Cream

1 bottle beer

8 oz. shredded cheddar cheese, extra for topping

Salt

Pepper

1 Tbsp. Worchestershire Sauce

1 Tbsp. Sherry

Hot Sauce

1. Heat a grill or grill pan for 20 minutes to get really hot. Grill mark the chicken breasts on each side. Transfer to a greased sheet pan and bake in a 350 degree oven for 10-15 minutes or until cooked through. Let cool.
2. In a large double boiler pot over medium-high heat, render the bacon until brown and crisp. Remove with a slotted spoon.
3. In the bacon fat, sweat the ground onions until tender, about 10 minutes.
4. Add the flour to the onions. Cook for a minute until the flour is cooked.
5. Place pot over the double boiler. Whisk in the chicken stock, cream and beer.
6. Simmer until semi-thickened.
7. Add the cheddar cheese. Add the Worcestershire Sauce, Sherry, and as much hot sauce as you want. It should be the consistency of a slightly thin fondue.
8. Place the chicken breasts into a baking dish.
9. Ladle sauce over chicken. Top with extra cheese and crisp bacon. Bake at 350 until chicken is warmed through and the cheese has melted about 10-15 minutes.
10. Serve hot.