

TIME: 60 mins**SERVING:** 4-6 people**INGREDIENTS:**

1 large free-range chicken, cut into eight pieces

200g diced smoked bacon

150g green olives

250ml Newcastle Brown Ale

1 tablespoon fresh chopped thyme

3 tablespoons sunflower oil

Sea salt

Freshly-ground black pepper



Season the chicken pieces generously and brown them on all sides in the sunflower oil in a flame-proof casserole. Add the olives, ale and thyme, cover and simmer gently for 40 minutes. Five minutes before the end of cooking dry-fry the bacon until browned on all sides, drain on kitchen paper. Sprinkle over the top of the chicken and serve immediately.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: