

International Cooking

French Cuisine Complemented By Alsatian Beer

(NAPSA)—The people of France are known for their ability to marry foods with beverages, so much so that each meal becomes a tasting event.

As all cooks know, if a wine is good enough to drink, it's good enough to cook with. The same can be said of certain fine beers—and a prime example comes from the Alsatian region of France. It can be used both as part of a *magnifique* French recipe and as an accompanying beverage.

Brewed in Strasbourg since 1821, Fischer La Belle is considered the epitome of Alsatian heritage. Use it in the preparation of this dish—or to complement another French delicacy—for an inexpensive way to “visit” France or to make any day Bastille Day:

Strasbourg Hen

- 2 Cornish hens
- 8 slices bacon
- 1½ cups Fischer La Belle beer
- 1 cup chicken stock
- ½ tsp. sugar
- ¼ tsp. salt
- 2 carrots, peeled and julienned into ¼-in. strips
- 2 celery stalks, julienned into ¼-in. strips
- 2 leeks (white only, washed thoroughly), cut into ¼-in. slices
- Pepper to taste
- ¼ tsp. cornstarch (optional)

Split hens lengthwise and remove innards and excess fat. Wrap halves with bacon strips. Roast in 350° oven until browned and cooked through, turning and basting often with pan juices. When done, remove from pan and deglaze pan with ½ cup beer, scraping pan



Complementing your meal with an Alsatian beer can be a great way to “visit” France.

juices from bottom of pan. Combine juices with 1 cup stock and reserve.

Meanwhile, bring remaining 1 cup of beer to a boil with sugar and salt. Add carrots first, then celery, and finally the leeks. Cook until vegetables are cooked but still crunchy. Remove vegetables with slotted spoon and reserve. In a saucepan, combine vegetable cooking liquid and roasting juices. Allow mixture to simmer on medium heat until reduced by half. Season to taste with salt and pepper. (If you prefer a thicker sauce, you may add the cornstarch dissolved in a little cold water.)

When sauce is ready, remove bacon from hens and place on platter with vegetables. Top with sauce and serve with rice or noodles.