

Fall Recipes: Bam chicken with Riesling sauce from Bowers Harbor Inn

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October 9, 3:05 PM · Detroit Restaurant Examiner · David Moss

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Chef Paul Olson, of Bowers Harbor Inn, says that "The Fall for me is about comfort foods. This recipe fits that bill. With the Bam Chicken recipe, we wanted to incorporate the beer that we are brewing on site into dishes on the Jolly Pumpkin and Bowers menus. We started putting beer in everything, some recipes were good and others were not so good. Chicken marinating in beer is actually very good. You just can't over marinate it.



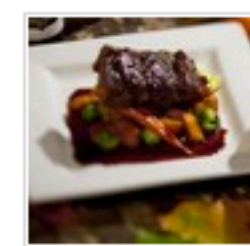
Photos courtesy of williamsonphotography.com

The Riesling sauce is a no brainer. Michigan has some awesome wines and excels in the Riesling variety. This sauce is rich without adding too much butter or cream and goes well with the beer marinade. We use Riesling from Bowers Harbor Vineyard, which is a driver, eight iron away."

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