



# WHAT'S COOKING

GOURMET RECIPES FROM LOCAL CHEFS



Joshua Bessex/The Daily Astorian

Vortex Chicken.

## A craft beer can chicken

The Daily Astorian

**Z**etty Nemlowill loves cooking. The marketing director for Astoria Co-op Grocery, who serves on the Astoria City Council, taps the popular Vortex IPA from her husband Chris's Fort George Brewery for her take on beer can chicken.

"This dish has the same flavorful, juicy, fall-off-the-bone characteristics as beer can chicken, but it's much simpler," she says. "With very little prep work, let your slow cooker do the work and come home to a wholesome family dinner that's impressive enough for entertaining."

Nemlowill said the dish pairs perfectly with a Vortex. "I like to drink mine out of a wine glass," she says. "If you want to go all out, I'd also suggest a fresh loaf of Pan Rustic from the Blue Scorcher Bakery.

"A side of veggies is a must such as fresh green beans or salad."



Joshua Bessex/The Daily Astorian

Zetty Nemlowill with her children — and assistants — Amelia, 7, Hudson, 6, Irene, 3, and Fisher the cat.

### Vortex Chicken

#### What you'll need:

- Whole chicken
- Potatoes (carrots or other root vegetables)
- Onion (or shallots)
- 1 cup Vortex IPA
- Dry Rub:
  - 1 tablespoon salt
  - 1 teaspoon black pepper
  - 1 tablespoon paprika
  - 1 tablespoon brown sugar

#### What you'll do:

1. Remove giblets, rinse chicken, and pat dry.
2. Mix dry rub in a small dish and then rub it all over the chicken.
3. Chop onions into large chunks and cover the bottom of your slow cooker with them.
4. Lay the chicken on top of the onions, breast down.
5. Quarter or halve potatoes (depending on size) and arrange as many as the cooker can hold, with the lid still fitting.
6. Pour Vortex into the cooker alongside the chicken, as to not wash away the dry rub.
7. Cover and cook on low heat 6-8 hours. Meat should be very tender and falling off the bone.
8. Remove potatoes, chicken, and onions from slow cooker and arrange on a platter.



## 9-1-WHAT?

THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

# Wielding

**L**ots of unnecessary wielding going on. The folks with the swords. The guy with the baseball bat. At least the turtle outside that apartment was unarmed.

Follow reporter Kyle Spurr on his 9-1-What? Twitter watch, where a few of the sometimes head-scratching calls to area dispatch take center stage. The full feed is at [www.twitter.com/9\\_1\\_WHAT](http://www.twitter.com/9_1_WHAT).



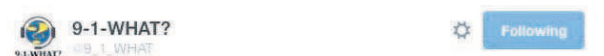
{1/24 @ 9 p.m.} Officer contacted subjects for wielding swords. The swords were actually wood and plastic. #Astoria

7:24 AM - 26 Jan 2016



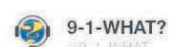
{1/25 @ 11:20 a.m.} Turtle found outside apartment. #Astoria

7:25 AM - 26 Jan 2016



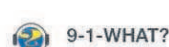
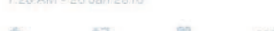
{1/27 @ 1:03 p.m.} Man yelling and cursing at people doing construction. #Seaside

1:04 PM - 28 Jan 2016



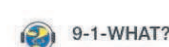
{1/25 @ 6 p.m.} Officer helped Coast Guard with finding reported flairs on the beach. The source turned out to be Chinese lanterns. #Seaside

7:28 AM - 26 Jan 2016



{1/29 @ 2:50 p.m.} Report of a man swinging a baseball bat around in a threatening manner. #Astoria

10:43 AM - 1 Feb 2016



{1/27 @ 1:03 p.m.} Man yelling and cursing at people doing construction. #Seaside

1:04 PM - 28 Jan 2016



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