

Coq au Vin

Makes 6 Servings

Preparation: 45 minutes, Cook Time: 30 minutes

Recipe: Classic French Recipe

This classic French dish can be made with red or white wine. Four slices of thick sliced bacon can be used instead of pancetta. If you prefer to use fresh pearl onion instead of frozen, you will need to brown them in butter and braise them in 1 1/2 cups of chicken stock until just tender.



3 chicken, skin on, drumsticks and thighs
4 ounces pancetta, diced and rendered
2 tablespoons olive oil, for browning
4 tablespoons butter, for browning
kosher salt and freshly ground black pepper, to taste
1/3 cup cognac, for flambé
2 cups burgundy wine, red or white
2 cups chicken stock
2 tablespoons tomato paste
3 large cloves garlic, minced
3 medium carrots, peeled and cut into 3 "

chunks
1 bouquet garni, rosemary, thyme, parsley, leek, bay leaf
1 (14 1/2-ounce) package frozen pearl onions, thawed and well drained
8 (8-ounce) packages cremini mushrooms, quartered
3 tablespoons flour, for beurre manie
3 tablespoons butter, room temperature for beurre manie
flat leaf parsley, chopped for garnish
toasted brioche triangle cut croutons, toasted

STEP I

CHICKEN:

- 1) Dry chicken thoroughly and season with salt and pepper. Set aside.
- 2) Render the pancetta in a large oven proof pot or Dutch oven over medium heat until crisp. Remove from pot and set aside.
- 3) Add butter and oil to pot and brown chicken pieces on all sides. Brown chicken in two batches.
- 4) Return rendered pancetta to the pot, and cook for 5 minutes to bring pot up to heat.
- 5) Pour in the cognac and flambé to burn off alcohol.
- 6) Stir the tomato paste into the wine and add to the pot along with garlic.
- 7) Add enough chicken broth to almost cover the chicken.
- 8) Add the carrots, bouquet garni and bring to a simmer.

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9) Cover, place into a preheated 325° F oven for about 40 minutes or until internal temperature reaches 165 degrees F.

STEP II - ONIONS AND MUSHROOMS:

While the chicken is cooking, prepare onions mushrooms.

1) In a large frying pan over medium heat melt 2 tablespoons of butter with a little olive oil.

2) Add the thawed drained onions and sauté, shake pan as onions are browning until evenly browned. Remove from pan and set aside.

NOTE: If using fresh pearl onions, braise in 1 1/2 cups of chicken stock until tender, before adding to mushrooms to brown.

4) Add more butter to pan and sauté quartered mushrooms until nicely browned. Deglaze pan with a good splash of wine or chicken stock. Remove mushrooms and set aside.

NOTE: I prefer deglazing with Marsala wine but it is a personal preference.

STEP III

FINISHING:

1) When the chicken is done cooking, remove from oven and transfer chicken and carrots to a platter and cover.

2) Remove the bouquet garni from the cooking liquid and increase heat and bring to the boil.

3) Reduce liquid until there is approximately 3 cups remaining.

4) Mix flour and butter together to make beurre manie and whisk into reduced liquid until sauce coats a spoon.

5) Adjust salt & pepper if necessary.

6) Add chicken, onions, mushrooms, and carrots back to sauce to heat through.

7) Plate individually or serve on a platter garnished with chopped parsley.

8) Serve with garlic mashed potatoes.