





Coq Au Vin

Ingredients

2 tablespoons olive oil

4 ounces good bacon or pancetta, diced

1 (3 to 4-pound) chicken, cut into pieces

Kosher salt and freshly ground black pepper

½ pound carrots, cut diagonally in 1-inch pieces

1 yellow onion, sliced

1 tsp chopped garlic

¼ cup Cognac

½ bottle (375 ml) dry red wine such as Pinot

1 cup homemade chicken stock

10 sprigs fresh thyme

2 tablespoons unsalted butter, at room temperature, divided

1 ½ tablespoons all-purpose flour

½ pound frozen small whole onions

½ pound cremini mushrooms, stems removed and thickly sliced

Directions

Preheat the oven to 250 degrees F

Heat olive oil in large Dutch oven.

Add bacon and cook over medium heat for 8 to 10 minutes, until lightly browned.

Remove bacon to a plate with a slotted spoon

Pat chicken dry with paper towels

Liberally sprinkle chicken on both sides with salt and pepper.

When bacon is removed, brown chicken pieces in batches in a single layer for about 5 minutes, turning to brown evenly.

Remove chicken to plate with bacon and continue batches until all chicken is done. Set aside.

Add carrots, onions, 2 teaspoons salt, and 1 teaspoon pepper to pan and cook over medium heat for 10 to 12 minutes, stirring occasionally, until onions are lightly browned.

Add the garlic and cook for 1 more minute.

Add the Cognac and put bacon, chicken, and any juices that collected on plate into pot.

Add wine, chicken stock, and thyme and bring to a simmer. Cover pot with a tight fitting lid and place in oven for 30 to 40

minutes, until chicken is barely done

Remove from oven and place on top of stove

Mash 1 tablespoon of butter and the flour together and stir into stew.

Add frozen onions.

In a medium saute pan, add the remaining 1 tablespoon of butter and cook the mushrooms over medium-low heat for 5 to 10 minutes, until browned.

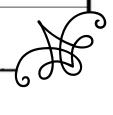
Add to stew.

Bring stew to a simmer and cook for another 10 minutes. Season to taste.

Serve hot.









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