

## 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 Noir  
 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.



LAST BOTTLE OF BURGUNDY

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