

Coq Au Vin

Serves 10

This recipe was suggested by Steve Wilson. It makes a nice red wine sauce. The original recipe is from the Food Network,



Ingredients:

- 10 slices of bacon
- 3 1/2 lb. chicken parts
- 1/2 tsp. salt
- 1/4 tsp. freshly ground pepper
- 1 onion
- 20 pearl onions
- 2 large shallots
- 1 head of garlic
- 1 lb. button mushrooms
- 1/4 cup flour
- 2 tsp. tomato paste
- 3 cups red wine e.g. pinot noir
- 1 1/2 cups chicken stock
- 6 sprigs fresh thyme or 1 tsp. dried thyme
- 1 bay leaf

Equipment

- Dutch oven
- Serving platter

Coq au Vin:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	In the Dutch oven, fry bacon until crisp. Remove to paper towel.	5	
	Mince onion		2
	Peel and mince shallots.		3
	Season chicken pieces with salt and pepper	2	
	Brown chicken in bacon fat a few pieces at a time at high heat. Transfer to a large plate or bowl	15	
	Rinse and inspect mushrooms		2
	Peel and mince garlic		5
	Remove fat from Dutch oven, reserving 4 Tbsp.	1	
	Preheat oven to 350 degrees	15	
	Reduce heat to medium high. Add shallots, onions, pearl onions, and garlic. Cook until soft.		4
	Add mushrooms and cook		5
	Add flour and tomato paste. Stir and cook		1
	Slowly add wine and chicken stock. Stir constantly		3
	Add thyme, bay leaf, and chicken		1
	Crumble bacon into pot		1
	Bring liquid to a boil	2	
	Put lid on Dutch oven. Place in oven to bake.	90	
	Remove chicken to a large bowl. Cover with foil.	2	
	Return pot to medium-low heat. Skim fat from liquid	1	
	Simmer to thicken sauce	15	
	Return chicken to heat through. Transfer to serving platter and serve	2	
	Total	2 1/2 hrs	