



COQ AU VIN



Ingredients:

- 1/2 lb bacon Lardons or thick slices diced
- 20 pearl onions, peeled, or 1 large yellow onion, sliced
- 4 lb whole chicken, cut into 8 pieces or 10 thighs - skin ON
- 6 garlic cloves, peeled
- Salt and pepper to taste
- 2 cups chicken stock
- 1/2 bottle Red Hills Cabernet Sauvignon
- 2 bay leaves
- Several fresh thyme sprigs
- Several fresh parsley sprigs
- 1/2 lb each, button mushrooms and baby carrots, trimmed and roughly chopped.

Tools:

1. 7 to 8 quart Dutch Oven
2. Meat Cleaver, chefs knife
3. Poultry sheers
4. Serving Platter
5. Paper towels
6. Good stemware

Variations:

1. Substitute 2 pheasant cut in 4ths or 3 whole Cornish game hens cut in half.

Method:

1. Cut bacon into 1/2 inch pieces and lightly brown in a 7 or 8 qt dutch oven, remove bacon to a paper towel on a plate... reserve fat.
2. Brown chicken skin side down 5 minutes, turn, season with salt and pepper and continue browning... two batches if need be, remove to plate.
3. Deglaze with onions until softened then add garlic cloves, chicken, bacon, chicken broth, red wine and tied herbs.
4. Simmer on low heat with lid on for about 20 minutes or until chicken is tender and tasty.
5. Remove chicken to a platter and keep warm; remove and discard the herbs and garlic cloves.
6. Add mushrooms to the remaining liquid and reduce by 2/3 to 3/4

Pairings:

1. 2018 Manzanita Creek Red Hills Cabernet Sauvignon
2. Potatoes or Egg Noodles, buttered and seasoned with chopped Italian Parsley.

Notes:

1. The name of this famous French dish implies the use of a Rooster... I couldn't find a chicken rooster, only hens... food for thought?