

Coq au Vin

French · Main Course · Hard · 120 min total · Serves 6

Classic French braise of chicken in red wine with mushrooms, pearl onions, and bacon lardons.

Ingredients

- 3 lb chicken legs and thighs (bone-in)
- 6 oz bacon lardons (diced)
- 12 oz pearl onions (peeled)
- 8 oz cremini mushrooms (quartered)
- 2 cups red wine (Burgundy)
- 1 cup chicken broth
- 2 tbsp tomato paste
- 4 cloves garlic (minced)
- 4 sprigs thyme
- 2 bay leaves
- 2 tbsp butter
- 2 tbsp all-purpose flour

Method

1. Cook bacon until crispy. Remove, leave fat.
2. Season chicken, brown in bacon fat on all sides. Remove.
3. Sauté pearl onions and mushrooms 5 min. Add garlic 1 min.
4. Add tomato paste and flour, stir 2 min. Pour wine and broth, scrape up bits.
5. Return chicken and bacon. Add thyme, bay leaves. Simmer covered 60-75 min.
6. Uncover, simmer 10 min to thicken. Remove bay leaves. Serve with crusty bread.

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