

Coq Au Vin

Ingredients

2 T Olive Oil	4 oz Bacon (diced)
4 Chicken Thighs	4 Chicken Drumsticks
2 t Salt	1/2 t Ground Black Pepper
1 Onion (diced) pieces)	8 oz Carrots (cut into 1-inch
1/4 c Cognac	4 clv Garlic (minced)
5 Thyme Sprigs	1 1/4 c Chicken Broth
1 1/2 T Flour	3 T Unsalted Butter
8 oz Cremini Mushrooms (thickly	8 oz Pearl Onions (frozen)
1/4 c Parsley (chopped)	sliced)
1 1/2 c Merlot	0 ds Garlic Powder

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Instructions

- 1.Preheat the oven to 350°F. Heat the olive oil over medium heat in a Dutch oven. Add the bacon and cook until crispy, about 8 to 10 minutes. Transfer bacon to a plate with a slotted spoon.
- 2.Pat chicken pieces dry with paper towel and season with salt, pepper, and garlic powder. Add the chicken thighs skin side down to the leftover bacon grease. Sear for about 5 minutes each side, until skin is rendered, crispy and browned. Transfer chicken to the plate with the bacon. Repeat with chicken drumsticks. Set aside.
- 3.Add the onions, carrots, salt, and pepper to the pan and cook over medium heat for 5 minutes, while stirring occasionally, until the onions are transparent and lightly browned. Add the garlic and cook until fragrant, about 1 minute.
- 4.Pour in the cognac, red wine and chicken broth; stir to combine. Add the thyme, bacon, chicken, and any juices leftover from the plate into the pot. Bring to a simmer, then cover with a lid and transfer to the oven for 20-30 minutes, or until the chicken is cooked through and no longer pink in the middle.
- 5.While chicken is in the oven, melt 2 tablespoons of butter in a pan over medium heat. Cook the mushrooms for 8 to 10 minutes, until soft and browned. Set aside. Mash

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1 tablespoon butter with flour. Set aside.

6.Remove casserole from oven and place on stove. Turn on stove to medium heat. Add butter/flour mixture and stir into the pot. Add the pearl onions and mushrooms then bring the pot to a simmer and cook for 10 minutes, until sauce has thickened.

7.Season to taste. Top with parsley and serve immediately.