Coq Au Vin

Servings: 4-6



PREPARATION:

- 1. Heat the olive oil in a large pot over medium-high heat. Add the bacon and cook until browned (or crisp if you prefer). Transfer to a large plate.
- 2. Shake the chicken pieces with the seasoned flour in a paper or plastic bag.
- 3. Brown the chicken in the pot, 4 to 5 minutes per side. Transfer to the plate with the bacon.
- 4. Sauté the mushrooms (if using), carrots, garlic, and onions in the pot until they just begin to brown, 5 minutes. Add to the plate of bacon and chicken.
- 5. Pour half the wine into the pot on high heat and boil for about 8 minutes.
- 6. Add the broth and the remaining wine. Bring to a boil and add the chicken, bacon, and herbs.
- 7. Return to a boil, then cover and simmer for 45 minutes. Remove the bay leaf and thyme, and serve.

Enjoy with a glass of Sarah's Vineyard Rancho La Viña Pinot Noir!

<mark>Suggested Wine Pairing:</mark> Sarah's Vineyard Rancho La Viña Pinot Noir

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INGREDIENTS:

- 3 tablespoons olive oil
- 3 slices thick-cut bacon, chopped into 1/2 inch pieces
- 1 (4-pound) chicken (free range), cut into six pieces (legs, thighs, breasts)
- 1 handful flour, seasoned with salt and pepper to taste
- 8 to 10 ounces button or cremini mushrooms, rinsed and halved
- 20 whole baby carrots, cut in half
- 1 clove garlic, peeled and minced
- 2 large sweet onions, chopped into 1/2 inch chunks, or 2 cups pearl onions
- 1 bottle dry Pinot Noir (inexpensive)
- 1 cup chicken broth (reduced salt)
- 1 bay leaf
- 2 sprigs thyme

Coq Au Vin is an old and popular French dish, traditionally a tough old rooster braised or stewed in Pinot Noir with the classic garnish "grand mère" of mushrooms, onions and bacon. This quick version tastes great and is easy to make. Use a dry Pinot Noir if possible, but any red wine works. Also, free-range type chicken from your local supermarket is well worth it for better flavor. Serve with small boiled fingerling potatoes and sliced baguette. Great warming comfort food for a cold night.

