

COQ AU VIN

Servings: 4-6



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

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!

*Suggested Wine Pairing:
Sarah's Vineyard Rancho La Viña Pinot Noir*

FROM THE KITCHEN OF:

