

Coq au Vin

or, Chicken with wine (of course!)

Coq au Vin is a classic French dish – and couldn't be much easier to make any time. And, like most classic French fare – it's pretty forgiving. This country dish can be improvised if you don't have everything you need on hand. Start-to-finish this shouldn't take more than 40 minutes tops! You'll need wine to cook with and wine to drink. Word to the wise: you don't need expensive wine when you cook – but don't use something you wouldn't drink – it does make a difference!

For the ingredients: any French or American Chardonnay (Burgundy) would be great. To drink.. Doug recommends A to Z Oregon Chardonnay (unoaked)

<p><u>Ingredients</u> 3 Tbs olive oil 1 lb. boneless chick breast (cut into 2" pieces) 1 lb. boneless chicken thighs (cut into 2" pieces) 2 Tbs flour 4 slices bacon (chopped) 1 lb. frozen pearl onions 1lb. white mushrooms (halved) bay leaf 3 tsps thyme 2 cups chick broth 2 cups dry white wine ½ cup heavy cream flat-leaf parsley (optional)</p>	<p>Can't find frozen pearl onions? Use fresh, just blanch for 5 minutes and peel! Still too much hassle? Use a couple yellow onions, roughly chopped.</p> <p>If you have frozen bacon you can just cut off about 1/3 of the package with a kitchen knife or scissors and use that – wrap the rest tightly and pop it back in the freezer.</p> <p>Don't have the heavy cream? Use ½ cup of milk and ¼ cup of butter – it'll work</p>
<p>✚ Heat 2 tablespoons of olive oil in a large, nonstick skillet over medium-high heat. Season the chicken with salt and pepper, dredge in flour and add to the pan in a single layer; do not crowd the meat. Cook the chicken until browned, about 4 to 5 minutes per side.</p> <p>✚ While the chicken is working, heat a large Dutch oven or deep skillet over medium-high heat with the remaining oil. When the olive oil is hot, add the bacon and</p>	<p>Remember: hot pan – cold oil – always!</p> <p>Serve this with: egg noodles, rice or.. toast! Just rub the bread w/ a little garlic, pop it in the toaster or under the broiler and cut in quarters – very tasty!</p>

cook until crisp, about 5 minutes. Remove the bacon with a slotted spoon and drain on paper towels. Pour off a little of the bacon fat, leaving a thin, even layer in the Dutch oven. Add the onions, mushrooms, bay leaf and thyme. Cook until the onions have a little color and the mushrooms are tender, about 7 to 8 minutes. Add the 2 tablespoons of flour to the Dutch oven and cook for 2 minutes. Deglaze with the chicken broth, scraping up all the brown bits from the bottom of the pan, and cook for 5 minutes.

✚ Preheat the broiler. Over high heat, add the wine to the cooked chicken in the skillet and scrape up all the brown bits. Reduce the liquid for about 5 minutes, then add the chicken and wine to the broth and vegetables in the Dutch oven; stir to combine. Stir in the cream, lower the heat to a simmer and reduce the sauce for about 5 minutes.

Finish each plate with the bacon and parsley.