



## CS Coq au Vin II

Serves: 4    Source: adapted from various sources  
Prep Time: 15 min    Ready In: 1-2 hrs  
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PDF: CS-Coq-Au-Vin-II.pdf    Original: 21 Mar 2019  
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### Ingredients:

- ¾ c All-Purpose Flour
- 4 Chicken Thighs, skin on and bone-in
- 1½ T unsalted Butter
- 1½ T Olive Oil
- 14 oz frozen Pearl Onions
- 6 fresh Thyme Sprigs
- 4 fresh Italian Parsley Sprigs
- 3 Bay Leaves
- 1 lbs med Button Mushrooms, quartered
- 1½ lbs Carrots, unpeeled, cut into ½-inch-thick slices
- 1T minced Garlic
- 3 oz Brandy
- ¾ bottle (750ml size) dry Red Wine, Ravenswood Old Vine Zinfandel

### Directions:

Place flour in medium bowl. Working in batches, coat chicken with flour; shake off excess.

Melt 2 tablespoons butter with 2 tablespoons oil in a large cast iron skillet over medium-high heat. Add chicken in batches, if necessary, and cook until brown, turning occasionally, about 8 minutes total time. Transfer chicken to large bowl, leaving liquid in the pan.

Add the onions. Create an herb bundle by tying together the thyme, parsley and bay leaves and add to the pan. Sauté until onions are golden, about 5 minutes.

Add the mushrooms, carrots, garlic and brandy. Cook until liquid reduces by ½, scraping up browned bits from bottom of pot.

Return the chicken to pan and add the wine. Bring to a boil. Reduce heat to medium-low. Cover and simmer until chicken is cooked, about 40 minutes.

Using tongs, transfer chicken to large shallow serving bowl and tent with foil. Boil cooking liquid in pan until thick enough to coat spoon, about 15 minutes. (Use 1½ T cornstarch dissolved in ¼ c wine as a thickener if necessary.) Spoon sauce and vegetables over chicken.