



# CS Coq au Vin II

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Categories: Main Dish - Chicken, Source: The Captain's Shack

Servings: 4

Description: A superb chicken dish that pleases the palate.

Source: : Mar 2019. If you're cooking to impress or you just want a super good dinner, a classic French dish like Coq au Vin is an impeccable choice. A recipe like this takes some time, but that's what it takes to do it right. Coq au vin (/ˈkɔːk oʊ ˈvæ-/; "rooster/cock with wine") is a French dish of chicken braised with wine, lardons, mushrooms, and optionally garlic. A red Burgundy wine is typically used, though many regions of France make variants using local varieties, such as coq au vin jaune (Jura), coq au Riesling (Alsace), coq au pourpre or coq au violet (Beaujolais nouveau), coq au Champagne, etc. Standard recipes call for red wine (often Burgundy) for braising, lardons, button mushrooms, onions, often garlic, and sometimes brandy. Recipes with vin jaune may specify morels instead of white mushrooms.

Preparation Time: 15 minutes

Start to Finish Time: 55 minutes

Suggested Wine: A good Zinfandel goes well with this dish.

## Ingredients

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

## Directions

- 1) Place flour in medium bowl. Working in batches, coat chicken with flour; shake off excess.
- 2) 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.
- 3) 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.
- 4) Add the mushrooms, carrots, garlic and brandy. Cook until liquid reduces by 1/2, scraping up browned bits from bottom of pot.
- 5) 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.
- 6) 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 1 1/2 T Cornstarch dissolved in 1/4 c wine as a thickener if necessary.) Spoon sauce and vegetables over chicken.

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