



CS Coq au Vin

Source: Robin Young Boise, Idaho

The Captains Shack

Prep: 20 min **Cook:** 1 hr 10 min **Total:** 1 hr 30 min

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Ingredients:

2 or more T Olive Oil

3½ to 4½ lbs Chicken, cut into parts (or all one kind of part), thoroughly dried

¼ c Cognac or Armagnac

Salt and freshly ground black pepper

2 Bay Leaf

2 t dried Thyme

20 frozen Pearl Onions, thawed

1½ lbs Heirloom Carrots cut ¼" rounds

¾ lbs fresh Button Mushrooms or Morels, trimmed, rinsed, and quartered

3 T All-Purpose Flour

2 c Red Wine, preferably Burgundy, Côtes du Rhône, or Pinot Noir

2 c Chicken Stock

½ c Lardons (or very thickly sliced bacon), cut into ¼ - by 1½-inch strips

3 Garlic cloves, mashed or minced

1 T Tomato Paste

Directions:

1. Toss the bacon or lardons in a heavy-bottomed casserole or pot along with 2 tablespoons oil over medium or medium-high until lightly browned, about 2 minutes. Transfer them to a plate, leaving the drippings in the pot.
2. Heat the drippings or oil remaining in the pot over medium-high heat. Add the chicken, being careful not to crowd them. Cook the chicken, turning frequently, until nicely browned on all sides. Carefully pour the Cognac or Armagnac into the pot and wait until it becomes bubbling hot. If desired, ignite the sauce with a match. Let it flame for a minute, gently tilting the pot by its handle and swirling the sauce to burn off the alcohol.
3. Season the chicken with salt and pepper. Add the bay leaf, thyme, carrots, mushrooms and the onions around the chicken. Cover the pot and let the chicken simmer gently, turning the pieces once, for about 10 minutes.
4. Uncover the pot, sprinkle the flour over everything, and turn the chicken and onions, carrots so the flour is absorbed by the sauce. Cover and cook, turning once or twice, for 3 to 4 minutes more.
5. Remove the pot from the heat and gradually stir in the wine and enough stock to cover the chicken. Add the lardons or bacon, garlic, and tomato paste to the pot, cover, and **gently simmer** for 25 to 30 minutes. Add a little chicken stock to keep the sauce over the chicken. Test the chicken for doneness.
7. The sauce should be just thick enough to lightly coat the chicken and vegetables. Taste the sauce and correct the seasoning accordingly.