

Modern Coq au Vin

Source: America's Test Kitchen website



- 1 bottle red wine, fruity (pinot noir or red grenache)**
- 2 cups low-sodium chicken broth**
- 10 sprigs fresh parsley**
- 2 tablespoons fresh parsley, minced**
- 2 sprigs fresh thyme**
- 1 bay leaf**
- 4 ounces bacon, thick-cut, cut crosswise into 1/4-inch pieces**
- 2 1/2 pounds chicken pieces, parts or thighs only**
- Table salt and ground black pepper**
- 5 tablespoons unsalted butter**
- 1 cup frozen pearl onions, thawed, drained, and patted dry**
- 8 ounces mushrooms, crimini, wiped clean, stems trimmed, halved if small and quartered if large**
- 2 medium cloves garlic, minced**
- 1 tablespoon tomato paste**
- 2 tablespoons all-purpose flour**

Serving Ideas: Serve with pasta - some kind that will cup some of the sauce. Or mashed potatoes.

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 553 Calories; 40g Fat (63.5% calories from fat); 38g Protein; 14g Carbohydrate; 4g Dietary Fiber; 159mg Cholesterol; 493mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 2 Vegetable; 5 Fat.

**Carolyn T's
Cookbook**

Servings: 6

Notes: Ideally you want to use a dutch oven that will, when you're ready to simmer the chicken, contain all the chicken pieces in one layer. The chicken needs to be submerged in the red wine during the simmer time.

Description:

1. Bring all but 1 tablespoon wine (reserve for later use), broth, parsley sprigs, thyme, and bay to simmer in large saucepan over medium-high heat. Cook until reduced to 3 cups, about 25 minutes. Discard herbs.
2. Meanwhile, cook bacon in large Dutch oven over medium heat until browned, 7 to 8 minutes. Using slotted spoon, transfer bacon to paper-towel-lined plate. Reserve 2 tablespoons fat in small bowl; discard remaining fat.
3. Lightly season chicken with salt and pepper. Heat 1 tablespoon reserved bacon fat in Dutch oven over medium-high heat until just smoking. Add half of chicken in single layer and cook until lightly browned, about 2 minutes per side. Transfer to plate and repeat with remaining chicken and 1 tablespoon bacon fat.
4. Melt 3 tablespoons butter in now-empty Dutch oven over medium-high heat. When foaming subsides, add pearl onions and mushrooms; cook, stirring occasionally, until lightly browned, 5 to 8 minutes. Reduce heat to medium, add garlic, and cook until fragrant, about 30 seconds. Add tomato paste and flour; cook, stirring frequently, until well combined, about 1 minute.
5. Add reduced wine mixture, scraping bottom of pot with wooden spoon to loosen browned bits; add 1/4 teaspoon pepper. Return chicken, any accumulated juices, and reserved bacon to pot; increase heat to high and bring to boil. Reduce heat to medium-low, cover pot, and simmer until chicken is tender, about 25 minutes, stirring halfway through cooking time.
6. Using slotted spoon, transfer chicken to large bowl; tent with foil to keep warm. Increase heat to medium-high and simmer sauce until thick and glossy and measures 3 cups, about 5 minutes. Off heat, stir in remaining 2 tablespoons butter and reserved 1 tablespoon wine. Season to taste with salt. Return chicken to pot and top with minced parsley. Serve immediately.