

Classic Coq au Vin

Makes 6 Servings

Preparation: 45 minutes , Cook Time: 30 minutes

The Silver Chef Cookbook

Main Dishes

This classic French dish can be made with red or white wine. I use a Burgundy, either red or white. I prefer using Cipollini onions. If I cannot find them I substitute with frozen pearl onions that have been thawed, drained, and sauteed in butter.

NOTE: If you use fresh Cipollinis, peel and brown them in butter. Once browned 1 1/2 cups of chicken stock and slow braise for 30 minutes until tender. Then add to finished sauce with the mushrooms.



3 pounds chicken, skin on, drumsticks and thighs
4 ounces pancetta, diced and rendered
2 tablespoons olive oil, for browning
4 tablespoons butter, for browning
kosher salt and freshly ground black pepper, to taste
1/3 cup cognac, for flambé
2 cups burgundy wine, red or white
2 cups chicken stock
2 tablespoons tomato paste
3 cloves garlic, minced

3 large carrots, peeled and cut into 3 " chunks
1 bouquet garni, thyme, parsley, leek, bay leaf
1 (14 1/2-ounce) package frozen pearl onions, thawed and well drained
8 ounces cremini mushrooms, quartered
3 tablespoons flour, for beurre manie
3 tablespoons butter, room temperature for beurre manie
flat leaf parsley, chopped for garnish
toasted triangle shaped croutons, brushed with butter and baked

STEP I

CHICKEN:

1. Dry chicken thoroughly and season with salt and pepper. Set aside.
2. Dice the pancetta into small cubes and render in a large oven proof pot or Dutch oven over medium heat until crisp. Remove from pot and set aside.
3. Add butter and oil to pot and brown chicken pieces on all sides. Brown chicken in two batches.
4. Return rendered pancetta to the pot, and cook for 5 minutes to bring pot up to heat.
5. Pour in the cognac and flambé to burn off alcohol.
6. Stir the tomato paste to the wine and add to the pot along with garlic.
7. Add enough chicken broth to almost cover the chicken.
8. Add the carrots, bouquet garni and bring to a simmer.
9. Cover, place into an 325° F. oven for about 40 minutes or until internal temperature reaches 165 degrees F.

STEP II - ONIONS AND MUSHROOMS:

While the chicken is cooking, prepare onions mushrooms.

1. In a large frying pan over medium heat melt 2 tablespoons of butter with a little olive oil.

2. Add the thawed drained onions and saute, shake pan as onions are browning until evenly browned. Remove from pan and set aside.
4. Add more butter to pan and sauté quartered mushrooms until nicely browned.
5. Deglaze pan with a good splash of wine or chicken stock. Remove and set aside.

NOTE: I prefer deglazing with Marsala wine but it is a personal preference.

STEP III

FINISHING:

1. When the chicken is done cooking, remove from oven and transfer chicken and carrots to a platter and cover.
2. Remove the bouquet garni from the cooking liquid and increase heat and bring to the boil.
3. Reduce liquid until there is approximately 3 cups remaining.
4. Mix flour and butter together to make beurre manie and whisk into reduced liquid until sauce coats a spoon.
5. Adjust salt & pepper if necessary.
6. Add chicken, onions, mushrooms, and carrots back to sauce to heat through.
7. Plate individually or serve on a platter garnished with chopped parsley.

Serve with garlic mashed potatoes.