



Coq au Vin

Ingredients

- 3 tablespoons olive oil
- 2 or 3 thick slices bacon, roughly chopped
- 1 (4-pound) chicken, cut into six pieces
- 1 handful flour, seasoned with salt and pepper to taste
- 8 to 10 ounces button or cremini mushrooms, rinsed and halved (optional)
- 20 whole baby carrots, cut in half
- 1 clove garlic, peeled and minced
- 2 large sweet onions, chopped, or 2 cups pearl onions
- 1 bottle red wine (white works, too)
- 1 cup chicken broth
- 1 bay leaf
- 2 sprigs thyme

Directions

1. Heat the olive oil in a large pot over medium-high heat. Add the bacon and cook until crisp. Transfer to a large plate.
2. Shake the chicken pieces with the seasoned flour in a paper or plastic bag.
3. Brown the chicken in the pot, 4 to 5 minutes per side. Transfer to the plate with the bacon.
4. Sauté the mushrooms (if using), carrots, garlic, and onions in the pot until they just begin to brown, 5 minutes.
5. Pour half the wine into the pan and cook over high heat for about 8 minutes.
6. Add the broth and the remaining wine. Bring to a boil and add the chicken, bacon, and herbs.
7. Return to a boil, then cover and simmer for 45 minutes. Remove the bay leaf and thyme and serve.