

Bistro Moulin Coq au Vin



Ingredients

1 frying chicken (4 pounds) cut into 10 pieces
2 T canola oil or clarify butter
4 oz of bacon (thick slices cut into 1/2" section)
2 C finely chopped onions
2 crushed garlic cloves
1/4 C brandy or Cognac
3 C red wine
2 C brown chicken stock
1 bouquet garni (parsley and thyme sprigs,
2 bay leaves, 1 celery branch tied together
with kitchen twine)
Salt and pepper for seasoning

Garnish

1/2 pound white mushrooms, washed and
quartered
16 each pearl onions, peeled
1 T unsalted butter
1/2 teaspoon sugar

Directions

Preheat the oven 300 degrees F. Heat the oil
in a large Dutch oven and cook the bacon
until lightly brown, remove the bacon in a
separate dish.

Pat dry the chicken, season the pieces of
chicken with salt and pepper on all sides and
brown them in batches in the fat, remove all
the chicken pieces onto a plate then add the
chopped onion, lightly brown and then add
the garlic, stir for a minute, add the chicken
and bacon, flame with the Cognac, add the
red wine and the bouquet garni, bring to
boil and reduce the liquid to half, then add
the stock, bring to boil, cover with the lid
and place the Dutch oven in the oven for 50
minutes.

While the chicken is cooking, prepare the
mushrooms and the pearl onions. Sauté the
mushrooms in a skillet with 1/2 T butter, salt

and pepper, then put aside.

Place the pearl onions in a small skillet
with 1/2 T butter, 4 T water, 1/2 teaspoon
sugar, a pinch of salt and pepper, bring to
simmer, and stir frequently until all the water
has evaporated, lightly caramelized the
onions, remove from the heat.

Remove the Dutch oven from the oven,
add the mushrooms, simmer for 5 minutes
without the lid, remove bouquet garni, then
place the Coq au Vin into a serving dish, add
the caramelized onions, and serve.

Bon appétit. **ce**