

RED BICYCLETTE

Coq au Van

(coke-oh-vahhhn)

4 lbs. Assorted chicken pieces (legs, thighs, wings, breasts)
1 T Cooking oil
1 t Butter
1 1/4 c Red wine
1 c Mushrooms, quartered and stems removed
2 c Chicken stock or broth
1 Carrot, cut into 1" thick rounds
1/2 Onion cut into 1" pieces

Directions

Preheat oven to 325 degrees. Season the chicken with salt and pepper. Heat oil and butter in a large skillet on high heat. Sear chicken skin-side first until golden, about 5 minutes per side. This may have to be done in two batches. Place chicken in a single layer in a baking dish just large enough to hold them. Add the onions, carrots, celery, mushrooms, herbs, and a few pinches of salt and pepper to the pot. Cook on medium-high heat until the onions turn translucent. Add the wine and let simmer until reduced by half. Add chicken stock and bring to a simmer. Pour the liquid over the chicken, redistributing the vegetables evenly. Cover with foil and bake for 45 minutes. Meanwhile, combine pearl onions with 1-teaspoon sugar, 1-teaspoon salt, and 1/2 cup water. Simmer over medium-low heat until onions are golden brown, and tender when pierced with a knife. Carefully move the chicken onto a deep serving dish, keeping it in a warm place. Pour the liquid into a medium saucepan. Skim off as much fat as you can from the top, then bring to a simmer over medium-high heat and let reduce by half. Add cornstarch mixture and bring back up to a simmer to thicken. Season with salt and pepper if necessary, and pour over the chicken. Garnish with pearl onions and bacon.

Serves 4

Delicious, when paired with Red Bicycleette® Merlot