

ECCO DOMANI®

WINES OF ITALY

Coq Au Vin Recipe

Pairs well with Ecco Domani Chianti or Ecco Domani Merlot

Jean Pierre Bosc, the creator of this recipe is one of Los Angeles's most celebrated chefs and truly a master of classic Parisian bistro cuisine. His version of Coq Au Vin is only one of the many dishes to catapult his restaurant, Mimosa, to fame as one of the city's 25 best restaurants, according to *Los Angeles Magazine*.

Ingredients:

1 whole chicken (about 5 pounds), cut into 8 pieces	1 bay leaf
1 750-ml bottle Ecco Domani Chianti	Salt and freshly ground black pepper, to taste
1 large onion, roughly chopped	1/2 cup canola oil
1 large carrot, peeled and roughly chopped	2 tablespoons tomato paste
1 head of garlic, halved horizontally	1 tablespoon all purpose flour
1 sprig of fresh thyme	2 cups chicken stock
	2 cups pearl onions
	1 cup diced smoked bacon
	2 cups mushrooms

Preparation:

Place chicken in a large bowl. Add Ecco Domani Chianti, chopped onion, carrot, celery, garlic, thyme and bay leaf. Cover and refrigerate overnight, or up to 36 hours.

Transfer chicken pieces from marinade to paper towels to drain. Strain marinade, reserving marinade and marinated vegetables separately.

Heat 1/4 cup oil in a large saucepan over medium-high heat. Sprinkle chicken with salt and pepper. Brown chicken on every side. Transfer chicken to a bowl, discard oil. Heat remaining 1/4 cup oil in same saucepan over medium-high heat. Add marinated vegetables and sauté until deep golden brown, about 10 minutes. Stir in tomato paste and flour. Add reserved marinade and chicken stock. Simmer over medium heat until liquids reduce by half. Return chicken to saucepan. Cover and simmer until chicken is cooked through and tender, about 30 minutes.

Meanwhile, cook pearl onions in large saucepan of boiling salted water until tender, about 5 minutes. Strain onions and set aside to cool. Peel onions, leaving core intact. Cook bacon in a large skillet over medium-high heat for 1 minute. Add pearl onions and mushrooms, and sauté until golden brown, about 3 minutes.

Transfer chicken pieces to serving dish. Skim excess fat from surface of sauce. Simmer sauce until reduced to desired consistency. Season sauce to taste with salt and pepper. Pour sauce over chicken.

Garnish with sautéed pearl onions, mushroom, and bacon.

