

## CHICKEN IN RED WINE WITH BACON, ONIONS, AND MUSHROOMS "COQ AU VIN ROUGE"

Oh yes! One of the great one-pot wonders of the world, the classic, nourishing, and deeply comforting Coq au Vin. With layers upon layers of flavor from the tender, melt-in-your-mouth chicken to the rich and savory bacon, earthy mushrooms, sweet onions, and luscious wine. It tastes like it's been on the stove all day, except that it wasn't. Serve this classic French stew on top of spaghetti squash polenta or with buttered potatoes to ensure you scoop up every last drop of that delicious sauce!

Prep time: 30 minutes

Cook time: 1 hour and 30 minutes

Serves 6



Lay the chicken on a work surface and season generously with salt and pepper.

Cook the bacon in a large Dutch oven, or a heavy stock pot over medium-high-heat until brown and crispy, about 10 minutes. Remove the bacon with a slotted spoon and set aside.

Using the bacon fat in the pan, add half the chicken in a single layer and cook over medium-high-heat. Turn the chicken every couple of minutes until golden brown on all sides, 8-10 minutes. Transfer to a plate and continue with the rest of the chicken pieces.

When the chicken is browned, pour out the bacon fat and add 3 tablespoons of fresh oil or butter. Stir in the onions, celery, carrots, mushrooms, and garlic. Season generously with salt and pepper. Cook over high-heat, stirring frequently, until lightly caramelized, about 6-8 minutes.

### Ingredients:

1 large chicken, 4 to 5 pounds, cut into 8 pieces  
¼ cup olive oil  
6 ounces bacon, sliced into lardons  
1 onion, diced  
2 celery stalks, diced  
4 large carrots, sliced ¼ inch thick  
1 pound button mushrooms, wiped clean and sliced  
3 garlic cloves, sliced  
½ cup brandy (optional, but recommended)  
1 bottle of pinot noir  
1 tablespoon tomato paste  
1 cup chicken stock  
3 thyme sprigs  
2 tablespoons of butter  
¼ cup chopped parsley  
Kosher salt and freshly ground pepper, to taste