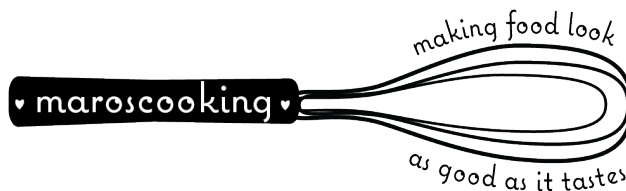


Coq Au Vin

Ingredients:

- 👉 4 lbs chicken pieces, skin on cut(I used breasts and drumsticks)
- 👉 8 ounces thick cut pancetta or bacon
- 👉 10 shallots, cut lengthwise
- 👉 10 baby carrots, peeled, tops trimmed but left on
- 👉 1 lb mushrooms, thickly sliced (I used baby bella and shiitake)
- 👉 10 -15 pearl onions, fresh or frozen
- 👉 6 cloves chopped garlic
- 👉 4 tablespoons olive oil
- 👉 ¼ cup cognac
- 👉 1½ cups good Burgundy
- 👉 1 cup chicken stock
- 👉 1 bunch thyme sprigs, some reserved for garnish
- 👉 Parsley leaves for garnish



Directions:

Preheat the oven to 300°F.

Heat one tablespoon of olive oil in a large thick bottom pan or Dutch oven. Add the pancetta and cook over medium heat for 8 to 10 minutes, until lightly golden. Transfer to a plate with slotted spoon and add another tablespoon or so of olive oil. Remove the bacon to a plate with a slotted spoon.

Prepare your chicken by drying it off with paper towels as best you can. Season well with salt and pepper. Heat your pan to medium high and sear the chicken pieces in batches in a single layer for about 4 minutes each side to achieve a golden color. Transfer the chicken to the plate with pancetta and repeat process with remaining chicken adding another tablespoon of oil if necessary.

Remove all chicken and add carrots, onions, shallots to the pan and season with salt and pepper for about 10 minutes until browned, stirring. Add the mushrooms and garlic and cook for a few additional minutes to meld flavors. Add the Cognac to the pan along with pancetta, chicken and all collected juices. Add the wine, stock, and thyme and bring to a gentle boil.

Cover the pot and place in the oven for about 45 minutes, until the chicken is cooked through. Garnish with thyme sprigs and parsley and serve warm alongside rice. This dish can be made ahead and reheated.