

Coq Au Vin (Brigille's Kitchen www.interfrance.com)

6 servings

4 ounces bacon

1 (3 to 4 pound) chicken, cut into 8 pieces

2 ounces unsalted butter

¼ cup all-purpose flour

½ teaspoon salt

¼ teaspoon freshly ground black pepper

20 small pearl onions

2 cups button mushrooms

¼ cup cognac or brandy

½ bottle full-bodied dry red wine, such as Burgundy, Pinot Noir, or Cotes-du-Rhone

1 cup rich chicken stock

2 garlic cloves or 1 teaspoon chopped garlic

Bouquet garni (1 bay leaf, 2 sprigs fresh thyme, 1 sprig rosemary, 6 sprigs parsley)

4 pinches of freshly grated nutmeg

2 tablespoons chopped fresh parsley leaves for garnish

1. Bring a pan of water to boil, and drop in the pearl onions. Let them boil rapidly for 2-3 minutes, then plunge them into cold water, and peel them. Cut the mushrooms in half or quarter, if large, they should match the size of the onions. Slice the bacon into ½ inch pieces, and tie together the herbs for the bouquet garni.
2. Melt butter in a large skillet and fry the onions over a high heat, stirring frequently and shaking the pan, until they are golden brown. Remove onto a plate. Add the remaining butter to the skillet and sauté the mushrooms for 5 minutes. Remove and set aside with the onions. Fry the bacon over medium heat until crisp. Using a slotted spoon, transfer bacon to paper towels to drain. Reserve.
3. Season the chicken with salt and pepper. Spread the flour on a plate and roll the chicken pieces in it, shaking off excess. In the hot bacon fat, brown the chicken in batches in a single layer, turning to brown evenly.
4. Remove pan from heat, pour in cognac, put pan back on the flame and boil, stirring, for 30 seconds to deglaze the pan. Slowly add the wine and broth, stirring constantly and bring to a boil. Add the bouquet garni, garlic, salt, pepper, nutmeg, and sugar. Return to a boil for 1 minute.
5. Cover the pot and continue to cook over low heat for 1 hour, stirring from time to time.
6. Add the reserved mushrooms, bacon, and onions and cook for 30 minutes longer.
7. Remove the chicken pieces from the pot and arrange on a serving platter. Remove the bouquet garni. If the sauce needs thickening, bring the sauce to a boil. Mix together 1 tablespoon of softened butter and 1 tablespoon of flour and whisk into the sauce. Boil, stirring, for 2 minutes until thickened.

8. Pour over the chicken and serve immediately, accompanied by croutons or serve with egg noodles, Sprinkle with the chopped parsley.

This dish can be prepared 1 to 2 days in advance and then reheated slowly just before serving.