



## "Coq au vin"

Chicken casserole in red wine

Originally from Auvergne and Bourgogne, the recipe made with rooster now hard to find is replaced by chicken. Every region of France claims to have invented the dish, and similar preparations based on red or white wine are found almost everywhere.

(main course for 2/4 people)

Chicken (about 2.5lb.).....	1
Onion yellow quartered.....	1
Carrot large sliced.....	1
Celery stalk sliced.....	1
Bouquet garni (bay leaf, thyme, sprigs parsley, leek).....	1
Garlic cloves chopped.....	3
Red wine (Burgundy).....	1 btl.
Tomato peeled in juice.....	2
Tomato paste.....	1 tbsp.
Flour.....	3 tbsp.
Brandy.....	1 tbsp.
Pearl onions small white.....	12
Mushroom small white.....	12
Salt pork sliced in matchsticks.....	2oz.
Smoked bacon sliced in matchsticks.....	2oz.

Cut the chicken into 4 serving pieces,(save trimmings for stock) marinate in wine, onion, carrot and celery with bouquet garni in a bowl for 24 h. in refrigerator.

Remove chicken from marinade, pat dry, strain and reserve vegetables and bouquet and reserve wine separately.

Season chicken with salt and pepper, brown the chicken on all sides in a sauté pan with a little oil, sprinkle the brandy and ignite, remove the chicken in a braising pot (LeCreuset or similar), add onion, carrot and celery from the marinade, garlic, salt pork and bacon cook 5 mn., add flour, toss well, add wine from the marinade, bring to a boil, stir to incorporate

flour in liquid, add to chicken and bouquet garni. Bring all to simmer, liquid should be at chicken level but not over, if liquid to short add chicken stock. Cook uncovered in oven (350') until chicken cooked thru, stirring from time to time (about 45m.).

Cook pearl onions in water, strain and peel.

Cook mushrooms (quarter the larger ones) in sauté pan with little oil.

Remove cooked chicken and arrange in serving platter.

Strain the cooking liquid in sauce pan, boil to desired thickness, add onions and mushrooms add chicken, warm up and serve with small gold potatoes or creamers.

Enjoy with a glass of Pinot Noir.

Bon Appetit!

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