



Coq au Vin

INGREDIENTS:

CHICKEN LEG / THIGH

Oil / Flour

VEGETABLES

*Caramelize – Bacon / Onion
/ Garlic / Carrots / Celery /
Mushrooms*

LIQUID

*Red Wine / Chicken Stock /
Flour / Butter*

BOUQUET GARNI

Thyme / Bay Leaf / B. Twine

DIRECTIONS:

1. Season the chicken with salt and pepper and then dust with flour.
2. Heat oil in a pot and caramelize the chicken on all sides. Once caramelized, take the chicken out of the pot and reserve.
3. Add the bacon and render the fat but don't discard. Use the bacon fat to caramelize the rest of the vegetables.
4. Once everything is ready remove from the pot and deglaze with the red wine and chicken stock.
5. Bring to a simmer and add the chicken and vegetables back to the pot along with the bouquet garni. Cover and simmer for 45 min.