

COOKING WITH WINE SERIES

Pork Flambe & Coq au Vin

**INGREDIENTS:****PORK FLAMBE**

4 Thin Pork Loins
 1/4 Teaspoon (About) Ground Thyme
 1/4 Teaspoon (About) Ground Sage
 Kosher Salt and Freshly Ground Black Pepper
 2 Tablespoons Olive Oil
 1/2 Medium Onion Cut in Quarters
 1 Carrot Cut into Sticks
 1 Zucchini Cut into Sticks
 1/3 Cup Grand Marnier (or Other Orange Liqueur)
 1 Cup Dry White Wine
 2 Teaspoons Butter, Melted
 4 Teaspoons Flour
 2 Tablespoons Whipping Cream
 Orange Slices for Garnish, Optional

COQ AU VIN

3 Strips Bacon
 2 Tablespoons Olive Oil
 4 Ounces Small Cremini or White Mushrooms
 2 Chicken Breast
 1 Chopped Garlic
 2 Springs of Thyme
 1 Cup Frozen Small Onions (Such As Birds Eye), Thawed
 1 Cup Red Wine
 1/2 Cup Chicken Broth

DIRECTIONS:**PORK FLAMBE**

1. Heat a large pan over medium heat. When hot, add olive oil and swirl to coat the bottom of the pan. When oil is shimmering, place pork tenderloin. Cook until skin is golden brown, then turn and cook an additional 2 minutes. Remove pork and arrange in the plate.
2. In the same skillet, add onions and carrots. Cook for about 3 minutes and add the zucchini. Sauté, stirring often, until carrots, onions, and zucchini have softened. Remove vegetables with a slotted spoon and arrange around the pork.
3. Gently warm orange liquor until lukewarm, not hot. Pour the liqueur over the pork and vegetables. Flambe by lighting with a long fireplace match or barbecue lighter. Let the flames die out naturally, then add the wine to the pan and reduce half way. Whisk together butter and flour until smooth and add to the pan juices. Stir in cream and simmer over low heat for 5 minutes until thickened, stirring often. Taste, adding salt and pepper, if necessary. Pour sauce over chicken and vegetables. Garnish with orange slices, if desired.

COQ AU VIN

1. Place brown bacon on a medium high heat pan, for about 5 minutes. Remove the cooked bacon and set aside but keep the bacon fat in the pan. Add mushrooms and sauté, and then add onions in the pan and cook for about 3 minutes.
2. Take the mushrooms and onions off the pan and place the chicken in the pan (add oil if necessary) and cook one side for about 3 min. Flip it over and return the mushrooms and onions to the pan.
3. Add garlic to the pan and cook for about one minute. Add the thyme and wine, reduce it half way and add the chicken broth.
4. Remove the chicken and vegetables. Increase heat to high and boil the sauce until reduced and slightly thickened. Pour over the chicken.

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