

GUASTELLO'S VILLAGE MARKET

Coq au Vin

Ingredients:

10 slices bacon, diced
2 chickens, (about 3 – 4 lbs. each) quartered
16 small, white pearl onions (frozen are fine)
6 scallions, sliced
1 head of garlic, cloves separated and peeled
1 lb. mushrooms, wiped clean and quartered
3 tbl. all-purpose flour
3 cups Cabernet or other good quality red wine
1 cup chicken stock
1 tsp. dried thyme
Salt and pepper to taste
16 small new potatoes
12 oz. baby carrots
Chopped fresh parsley for garnish

Directions:

One day before serving, fry the bacon in a large Dutch oven until crisp. Remove the pieces from the pan, drain on paper towels, and reserve. Brown the chicken pieces in batches in the hot bacon fat. Set the chicken aside.

Add the onions, scallions, and garlic to the pan and sauté over medium-high heat for 5 minutes. Add the mushrooms and sauté for 5 minutes more.

Sprinkle the flour over the vegetables and cook 1 minute. Slowly pour in the wine and stock, stirring constantly. Season with the thyme and salt and pepper to taste. Heat to boiling. Remove from heat; add the bacon, chicken and potatoes, and distribute evenly. Refrigerate covered overnight.

The next day, let the coq au vin warm to room temperature before baking.

Preheat the oven to 350°. Bake, covered in the oven for 1 hour. After 1 hour, add the carrots and stir to distribute. Bake for 50 minutes. The chicken should be almost falling off the bone and the vegetables tender.

Spoon the coq au vin onto large plates, serving everyone 2 potatoes, 2 onions, and plenty of carrots. Sprinkle with chopped parsley.

~ Credit: Silver Palate Good Times Cookbook