

Coq au Vin

(Quick version)

Serves 4-6

- 3 T olive oil
- 2 or 3 thick slices bacon, roughly chopped
- Chicken, cut into six pieces
- 1 handful flour, seasoned with salt and pepper to taste
- 226 g to 283 g button mushrooms, rinsed and halved (optional)
- 20 whole baby carrots (or regular size, cut smaller), cut in half
- 1 clove garlic, minced
- 2 large red onions, chopped, or 256 g peeled pearl onions
- 1 T tomato paste
- 1 bottle red wine (white also OK)
- 240 ml chicken broth
- 1 bay leaf
- 2 sprigs thyme



1. Heat the **olive oil** in a large pot over medium-high heat.
2. Add the **bacon** and cook until crisp. Transfer to a large plate.
3. Coat the **chicken** pieces with the seasoned **flour** using a plastic bag.
4. Brown the chicken in the pot, **4 to 5 minutes per side**. Transfer to the plate with the bacon.
5. Sauté the **mushrooms** (if using), **carrots**, **garlic**, and **onions** in the pot until they just begin to brown, **5 minutes**.
6. Pour half the **wine** into the pan and cook over high heat for **about 8 minutes**.
7. Add the **broth** and the remaining wine. Bring to a boil and add the **chicken**, **bacon**, and **herbs** and **1 T tomato paste**.
8. Return to a boil, then cover and **simmer for 45 minutes**. Remove the bay leaf and thyme and serve.

Notes:

- ✓ May need to thicken sauce with roux or let it reduce
- ✓ Maybe reduce wine amount and increase chicken broth amount
- ✓ Add 1T butter at end to enrich sauce