

Coq Au Vin

Adapted from *Julia Child and Saveur*

Serves 6:

Ingredients

Marinade:

1 medium carrot

1 celery stalk

1 medium yellow onion

1 garlic clove

1 bottle good red wine

1 teaspoon whole peppercorns

1 tablespoon olive oil

1 5-6 pound chicken

1/2 pound slab or thick bacon

2 cloves garlic

2 large shallots

Bouquet Garni:

8 sprigs parsley

2 bay leaves

2 thyme sprigs

1 tablespoon olive oil

1/4 cup Cognac

3 tablespoons flour

2 cups chicken stock, preferably homemade

kosher salt and freshly ground black pepper

20 pearl onions

3 tablespoons unsalted butter

3/4 pound cremini mushrooms, trimmed

Preparation

The day before serving, prepare the marinade.

Thinly slice a medium carrot, celery stalk, a medium yellow onion, and a whole, peeled garlic clove.

In a large pot or dutch oven, combine red wine with carrot, celery, onion, garlic, and peppercorns. Bring to a boil, reduce the heat and simmer for 5 minutes. Allow the marinade to cool, then add a tablespoon of olive oil.

Cut a whole chicken into 10 pieces: drums, thighs, wings, and breasts, cut in half. Trim any excess fat from the pieces and place them in a large bowl. Pour the marinade mixture over all, tossing to coat the chicken well. Cover tightly and refrigerate overnight.

Next day, remove the chicken/marinade bowl from the fridge. Using tongs, lift chicken pieces out of bowl and place on paper towels to drain and pat dry. Place strainer over large bowl and separate liquid from solids of marinade; reserve both.

Preheat oven to 325 degrees.

To make the lardons, chop slab or thick bacon into 2" slivers. Prepare vegetables for sauce: chop garlic and shallots. Make bouquet garni by tying together parsley sprigs, bay leaves and sprigs of thyme.

In a wide pot or dutch oven, heat a tablespoon of olive oil over medium heat. Add the lardons and cook until well-browned and crispy, stirring often. Remove with a slotted spoon and drain on paper towel. Set aside for later.

Begin browning chicken pieces in batches in bacon fat, being careful to watch the heat in the pan. Because chicken has absorbed all that wine, it can caramelize too quickly, turning darker fast. As chicken browns, about 6 to 8 minutes, transfer them to a plate. When browning last batch of chicken, add 1/4 cup of Cognac to the pan. When Cognac is bubbling hot, ignite with a long match (carefully!) to burn off the excess alcohol. Remove the last chicken pieces to the plate, leaving the liquid behind.

Add the reserved solids from the marinade to the pot and cook until tender, about 10 minutes. Sprinkle in 3 tablespoons of flour and cook, stirring for 1 minute. Whisk in the reserved marinade liquid and bring to a boil. Cook until sauce begins to thicken, about 2 minutes. Stir in the garlic, shallots, and bouquet garni, then add 2 cups of chicken stock.

Nestle chicken pieces back in the pan, and season with kosher salt and freshly ground black pepper. Cover and bake for 1 1/4 hours.

While chicken bakes, prepare the mushrooms and onions.

Bring a small saucepan of water to boil.

Add the pearl onions, bring back to a boil, then cook for 30 seconds before draining.

Allow to cool, then, using a small paring knife, peel and remove the outer skin of the onions; set aside.

In a large skillet over medium heat, melt 3 tablespoons butter.

Add trimmed cremini mushrooms to the pan and sauté until tender and golden brown, about 8 minutes.

Transfer to a plate.

Reheat the skillet and add pearl onions to sauté, cooking until slightly brown, about 8 minutes.

Remove onions and reserve skillet.

When chicken finishes baking and is cooked through, remove from oven.

Using tongs, remove chicken to a plate and cover with foil.

Strain sauce from pot into the reserved skillet and press down on solids to extract liquid.

Discard the solids.

Bring the sauce in the skillet to a simmer, scraping up any brown bits.

Add pearl onions to the pan, bring back to the simmer, and cover.

Cook for 8 minutes until onions are almost tender.

Add sauce and onions back to pot.

Stir in mushrooms and bacon and bring back to the simmer, cooking for another 10 minutes.

Skim off any excess fat; taste and adjust seasoning if needed.

Add the chicken back to the pot and heat until just warmed through.

Serve immediately...*Bon Appetit!*

passioneats | 8.15.2012

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