



*Recipe from the 2009 Big Grape Bus Tour*

## **Coq Au Vin**

*From Pentamere Winery*

**Cook Time: 1 hr 30 min**

**Yield: 4 to 6 servings**

### **Ingredients:**

4 slices bacon  
2 chicken breasts  
2 thighs  
2 legs  
1/2 cup flour  
Salt and pepper  
2 cloves garlic, chopped  
2 cups pearl onions, peeled  
2 cups mushrooms  
2 carrots, cut in 2-inch pieces  
1/4 cup cognac or brandy  
1 bottle Burgundy wine  
2 cups chicken broth  
5 sprigs fresh thyme  
2 teaspoons herbs de Provence (see ingredients and recipe below)  
3 bay leaves  
Fresh parsley, chopped, for garnish

### **Directions:**

In a large, heavy skillet or Dutch oven, fry the bacon over medium heat until crisp. Transfer bacon to paper towels to drain. Coat chicken pieces in flour, salt and pepper. Brown chicken in hot bacon fat on both sides.

Add garlic, onions, mushrooms and carrots. Saute 2 minutes to soften. Pour cognac into a small glass. Remove pan from heat, pour in cognac, put pan back on the flame. Flambe by lighting a long match and holding it just above the pot and light the fumes. The brandy will catch fire and the flames will burn out within 1 minute. When the flames die down, gradually stir in the wine and broth. When the wine is well blended, add the herbs. Cover and simmer for 1 hour. Remove cover and continue to simmer for 15 minutes to allow the sauce to reduce a bit. You may want to add 1 tablespoon of tomato paste or cornstarch to aid in the thickening process.

To serve, top the chicken and vegetables with reserved crumbled bacon and fresh parsley.