

Recipe adapted from [Simply Recipes](#).



Coq au Vin

4-5 rashers bacon, chopped
20 pearl onions, peeled
3 lbs. chicken thighs and legs, seasoned with salt and pepper
1/4 c Cognac
6 cloves garlic, peeled
2 c chicken stock
2 c red wine (Burgundy or Pinot Noir)
2 bay leaves
4-5 fresh sprigs of thyme
4-5 fresh sprigs of rosemary
1/2 lb. button mushrooms, quartered
3 T flour
2 T butter

Fry the bacon in a large skillet until cooked through. Remove the bacon and set it aside on paper towels to drain. Keep the bacon grease in the skillet and add the chicken and pearl onions. After about five minutes, flip the chicken and add the garlic and Cognac. Cook another five minutes browning the other side of the chicken.

Next add the chicken stock, wine and herbs. Lower the heat and simmer, covered, for 20 minutes. Using a slotted spoon remove the chicken and onions to a dish to keep warm. Next spoon out and discard the bay leaves, garlic, and rosemary and thyme sprigs.

Add the quartered mushrooms and reserved bacon to the pan with the remaining liquid and turn the heat to high. Stir in the flour and boil until the sauce reduces by three-quarters and becomes thick. Lower the heat and add the butter, stirring to melt. Lastly, return the chicken and onions back to the pan. Toss everything to coat and serve.