

*Pair with merlot*

# Coq Au Vin

This rich wine-based French dish is a delicious meal that's bursting with flavor and comfort. Marinating the chicken in wine before you cook it gives a flavor kick that can't be beat. Pairing the meal with a glass of merlot rounds out the experience with its medium body and chocolate, plum, and bay leaf flavor notes. These notes bring out the earthy mushroom, savory onion, and rich tomato flavors in the sauce.

## Ingredients:

4 ounces pancetta, diced  
One medium onion, sliced  
  
Four chicken thighs  
Four chicken legs  
1 ½ cup red wine  
1 cup chicken stock  
¼ cup brandy  
  
Four medium carrots, thick sliced  
Four cloves garlic, minced  
2 tablespoons tomato paste  
Eight sprigs fresh thyme  
8 ounces of mushrooms, halved and quartered  
½ teaspoon salt  
½ teaspoon pepper  
  
2 tablespoons flour  
2 tablespoons butter, softened  
More fresh thyme for garnish



## Directions:

In a large bowl, mix chicken thighs, legs, red wine, chicken stock, and brandy. Let sit.

In a large Dutch oven, fry pancetta until crispy. Remove pancetta and reserve. Remove your chicken pieces from the marinade, saving the marinade for later, and sear the chicken in the pancetta oil. Once seared, remove the chicken and set aside.

Add the carrots and onions to the Dutch oven and cook, stirring often, until the onions start to caramelize (about 8 minutes). Add the garlic and mushrooms and cook for about 5 minutes. Add the tomato paste and the salt and pepper. Cook, stirring, until the tomato paste starts to darken. Add the reserved marinade to the Dutch oven and bring to a simmer for 5 minutes.

Return the chicken to the Dutch oven along with the thyme sprigs. Cover, and simmer for 20 minutes until the chicken reaches 165 degrees F.

In a small bowl mix the flour and softened butter until a paste forms. Whisk this into the sauce, it may be easier to remove the chicken while doing so. Let simmer for about 5 minutes until the sauce starts to thicken. Season with salt and pepper to taste (about 1 teaspoon salt) and add the pancetta back to the sauce. Plate and garnish with more fresh thyme leaves. Serve with a side of mashed potatoes and a glass of merlot. Enjoy!

