

Coq Au Vin – Viking - (Cyn's favorite)

Coq au vin is probably the most famous of all French chicken dishes, and certainly one of the most delicious. This classic French dish is composed of pieces of chicken, mushrooms, onions, bacon, and spices all simmered in a rich red wine sauce. Dish may be made a day ahead and actually improves in flavor overnight.

Serve this with rice, and a decent Rhone, Shiraz, or Merlot. Serves 4 as a main course.

1. Brown bacon in a large heavy Dutch oven over moderate heat. Remove bacon pieces with slotted spoon and reserve. Add 3 tablespoons butter to the pan and brown the chicken, a few pieces at a time.

Use high heat to brown chicken - it took about 4 minutes on the skin side, and 2 minutes on other side. Transfer the browned pieces to a platter and reserve.

NOTE: For best results, don't try to turn the chicken over too soon. If chicken sticks to the pan, it is not ready to turn over. Be patient!

2. Add onions to the pan and brown all over, about 8 minutes. Use wooden spoon to stir onions. Scrape sides and bottom of pot to deglaze the browned bits of chicken and bacon.

Add more butter if necessary. Push onions to side of pan, add mushrooms, and sauté for 5 minutes until lightly browned. Reduce heat to medium, add garlic, and cook until fragrant, about 30 seconds.

3. Remove vegetables to separate dish, and pour off all the fat from the pan. Return bacon and chicken to pan. Pour cognac over chicken and ignite.

When flames die down, add bouquet garni, pepper, salt, tomato paste, thyme and red wine. Stir the pot a bit.

4. Add carrots to the pot, then the mushrooms and onions. Cover the pan and simmer for about 1/2 hour or until the chicken is tender.

5. OPTIONAL ROUX - The resulting dish has a fair amount of liquid. You may want to thicken it to a gravy consistency. If so, transfer chicken and vegetables to a deep casserole and keep warm. Melt butter in a small saucepan. Then stir in the flour and cook for a few minutes until lightly browned. Whisk the roux into the liquid and cook for 2 to 3 minutes to thicken.

6. Taste for salt and pepper and adjust seasoning as needed. Pour liquid over chicken and vegetables in casserole.

4 ounces slab bacon, cut into 1 x 1/4-inch strips
3 tablespoons butter
2 1/2 to 3 pounds chicken thighs (skin on)

2 onions, peeled and cut into eighths
2 cloves minced garlic
1.5 pounds whole fresh button mushrooms

1/2 cup cognac
bouquet garni: bay leaf, 1 sprig each parsley and thyme, tied in cheesecloth
1/4 teaspoon freshly ground black pepper
1/2 teaspoon fine sea salt
1 tablespoon tomato paste
1/4 teaspoon dried thyme
3 cups Burgundy or dry red wine

1/2 pound carrots, peeled, cut into 1-inch diagonals

1 tablespoon flour
1 tablespoon butter

Salt and pepper

Serve family style from pot to table with crusty bread and roasted potatoes (or boiled potatoes, or rice.)

IDEAS:

Make it Light: Use oil in place of butter.

Make it Ahead: Improves in flavor made a day ahead and reheated.

Notes:

Revised timing for our new gas range

Modified the original recipe to reduce the carrots by half, and double the mushrooms - then increased mushrooms again.

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Coq Au Vin – (1.5X Recipe - fills Dutch Oven)

Coq au vin is probably the most famous of all French chicken dishes, and certainly one of the most delicious. This classic French dish is composed of pieces of chicken, mushrooms, onions, bacon, and spices all simmered in a rich red wine sauce. Dish may be made a day ahead and actually improves in flavor overnight.

Serve this with rice, and a decent Rhone, Shiraz, or Merlot. Serves 6 as a main course.

1. Brown bacon in a large heavy Dutch oven over moderate heat. Remove bacon pieces with slotted spoon and reserve. Add 3 tablespoons butter to the pan and brown the chicken, a few pieces at a time.

Use high heat to brown chicken - it took about 4 minutes on the skin side, and 2 minutes on other side. Transfer the browned pieces to a platter and reserve.

NOTE: For best results, don't try to turn the chicken over too soon. If chicken sticks to the pan, it is not ready to turn over. Be patient!

2. Add onions to the pan and brown all over, about 10 minutes. Use wooden spoon to stir onions. Scrape sides and bottom of pot to deglaze the browned bits of chicken and bacon.

Add more butter if necessary. Push onions to side of pan, add mushrooms, and sauté for 5 minutes until lightly browned. Reduce heat to medium, add garlic, and cook until fragrant, about 30 seconds.

3. Remove vegetables to separate dish, and pour off all the fat from the pan. Return bacon and chicken to pan. Pour cognac over chicken and ignite.

When flames die down, add bouquet garni, pepper, salt, tomato paste, thyme and red wine. Stir the pot a bit.

4. Add carrots to the pot, then the mushrooms and onions. Cover the pan and simmer for about 1/2 hour or until the chicken is tender.

5. OPTIONAL ROUX - The resulting dish has a fair amount of liquid. You may want to thicken it to a gravy consistency. If so, transfer chicken and vegetables to a deep casserole and keep warm. Melt butter in a small saucepan. Then stir in the flour and cook for a few minutes until lightly browned. Whisk the roux into the liquid and cook for 2 to 3 minutes to thicken.

6. Taste for salt and pepper and adjust seasoning as needed. Pour liquid over chicken and vegetables in casserole.

6 ounces slab bacon, cut into 1 x 1/4-inch strips
4 tablespoons butter
4 ½ to 5 pounds chicken thighs (skin on)

3 onions, peeled and cut into eighths
3 cloves minced garlic
2 pounds whole fresh button mushrooms

2/3 cup cognac
bouquet garni: bay leaf, 1 sprig each parsley and thyme, tied in cheesecloth
3/8 teaspoon freshly ground black pepper
3/4 teaspoon fine sea salt
1.5 tablespoon tomato paste
3/8 teaspoon dried thyme
4.5 cups Burgundy or dry red wine

2/3 pound carrots, peeled, cut into 1-inch diagonals

1.5 tablespoon flour
1.5 tablespoon butter

Salt and pepper

Serve family style from pot to table with crusty bread and roasted potatoes (or boiled potatoes, or rice.)

IDEAS:

Make it Light: Use oil in place of butter.

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