

Chicken and Mushrooms in Red Wine

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Adapted from Julia Child's Coq au Vin, from Mastering the Art of French Cooking, ©1995, Alfred E. Knopf Publishing

4 T olive oil, divided	1 bottle red wine
½ lb Mushrooms, cleaned and quartered	1-2 C chicken stock
1 onion, chopped	1 T tomato paste
2 T butter	2 cloves garlic, crushed
¼ lb, bacon, cut into ½" pieces	1 t dried thyme
3 lb chicken, cut into pieces	1 bay leaf
3 T flour	¼ chopped fresh parsley

Preheat a large, heavy pot over medium high heat. Add 2 T olive oil and mushrooms. Sauté 5-7 minutes until browned. Remove from pan and reserve.

Reduce heat to medium. Add 2 T olive oil and chopped onion. Sauté until edges begin to brown and onions start to caramelize. 10-12 minutes. Remove from pan and reserve.

Add 2 T butter to pan, along with bacon. Cook until bacon is browned. Remove from pan and reserve.

Return heat to medium high. Sprinkle chicken pieces with salt and pepper. Brown chicken (in batches) on both sides in bacon drippings. Remove chicken from pan.

Whisk in 3T flour to remainder of bacon drippings. Cook for 1-2 minutes. Whisk in red wine, scraping browned bits off of bottom of pan as you do. Add tomato paste, garlic, thyme, and bay leaf. Return chicken (with all juices) to the pan. Add enough chicken stock to barely cover chicken. Cook, uncovered, until liquid has reduced by half (40-60 minutes).

Once liquid has reduced, turn off heat. Return mushrooms, onion, and bacon to pan. Stir together gently. Adjust seasonings. Top with chopped parsley just before serving.

Serves 6

