

The Marv's Meats Recipe Collection #32

Coq au Vin (Chicken in Red Wine)

4 lbs. – chicken pieces (any combination of legs, thighs, breasts or wings)
6 TBS – flour
salt & pepper
Bouquet Garni: 1 bay leaf, 1 sprig thyme, 1 sprig rosemary, 8 sprigs parsley
(tied together with twine or wrapped in cheese cloth)
4 oz. – bacon, $\frac{1}{4}$ inch dice
24 – small button mushrooms, trimmed, washed & dried
1 TBS – olive oil
2 oz. - butter
24 – small cooking onions, peeled
2 TBS – Cognac
3 cups – Red Burgundy/Pinot Noir
3 cloves – garlic, peeled
 $\frac{1}{4}$ tsp. – nutmeg, freshly grated
1 tsp. – sugar

- 1 – Season chicken pieces with salt & pepper & dredge in flour.
- 2 – Heat olive oil in a large skillet or pot. Add butter. Cook onions, bacon & mushrooms until soft & set aside. In the same pan brown chicken pieces on all sides – approx. 10 minutes. Add Cognac & carefully ignite, shaking pan gently until flam subsides. Pour in wine, add bouquet garni, garlic cloves, nutmeg, sugar & salt & pepper to taste. Bring to a simmer, cover & cook 1 hour, stirring occasionally.
- 3 – Add the reserved onions, bacon & mushrooms & cook 30 minutes longer.
- 4 – Remove chicken pieces to a serving platter & cover with foil to keep warm. Discard bouquet garni & boil sauce over high heat 2-3 minutes to thicken. Pour over chicken & serve immediately.
- 5 – Bon appetite!



10730 E. Grand River • Brighton, Michigan 48116 • 810-229-4510
Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
Visit us at www.marvsmeats.com