



Coq au Vin



Prepare Martha Stewart's coq au vin recipe for a great French meal. This chicken recipe appears in the Stewing episode of [Martha Stewart's Cooking School](#).

[Continue](#)

Yield: 4-6 servings

Course: Entree

Cuisine: French

Theme: Poultry

Ingredients

4 chicken thighs

4 chicken legs

2 cups full-bodied red wine, such as Cabernet Sauvignon

Coarse salt and freshly ground pepper

8 ounces slab bacon, cut into 1/2-inch cubes

Olive oil

1 medium onion, finely chopped

8 garlic cloves, thinly sliced

10 white pearl onions, blanched and peeled

1/2 pound small cremini mushrooms

1 tablespoon tomato paste

3 tablespoons all-purpose flour

2 tablespoons Cognac

5 fresh thyme sprigs

2 bay leaves

1 ounce chicken liver, coarsely chopped

Mashed potatoes, for serving (optional)

Flat-leaf parsley, for garnish

Directions

1. Place chicken in a large bowl, and add wine. Cover, and refrigerate overnight.
2. Preheat oven to 325 degrees.

3. Remove chicken from wine, and pat dry; reserve wine. Season chicken with salt and pepper.
4. Cook bacon in a Dutch oven over medium-low heat until crisp, about 20 minutes. Transfer bacon to a plate, leaving drippings in pot. (You should have 3 tablespoons; you may need to add oil.)
5. Raise heat to medium-high. Working in batches, cook chicken, flipping once, until golden, 4 to 5 minutes per side. Transfer to a plate. Add chopped onion to pot, and cook 4 to 5 minutes. Add garlic, and cook 2 minutes. Add pearl onions and mushrooms, and cook until brown, 3 to 4 minutes. Stir in tomato paste and flour, and cook 2 minutes. Add Cognac, and cook, stirring, 1 minute.
6. Return bacon and chicken to pot. Add thyme and bay leaves. Strain reserved wine and add along with the chicken livers. Bring to a simmer. Cover, and place in oven until chicken has cooked through and vegetables are tender, 45 minutes to 1 hour. Discard herbs, and skim fat from surface.
7. Serve over mashed potatoes, if desired, and garnish with parsley.

Tips/Techniques

This recipe appears courtesy of the [Martha Stewart Living](#) magazine.

Produced by:



Original URL: <http://www.pbs.org/food/features/martha-stewarts-cooking-school-stewing-episode/>

All trademarks and copyrights are the property of their respective owners.