

Coq Au Riesling (chicken in white wine)

PREP TIME:

15 minutes

COOKING TIME:

LOW: 7-8 hours
or
HIGH: 3-4 hours

SERVES:

4-6

pair with a fruity white
wine



INGREDIENTS:

2 lbs boneless, skinless chicken thighs

2 tbsp flour

1/2 tsp salt

2 tbsp olive oil

4 thick slices bacon, cut into 1" cubes

2 large shallots, diced *or 1 small onion
diced

2 tsp / 4 cloves garlic, minced

8oz pack mushrooms, sliced

1 Coq au Vin Blend Slow Cooker Spice
Blend™

1 1/2 cups / 12 fl oz Riesling or other
medium dry white wine

*optional: stir in 1/2 cup heavy cream for a
rich alternative*

PREPARE:

toss the chicken in flour and salt to coat

heat the oil in a skillet on medium; brown
the chicken for 3 minutes.

transfer the chicken to the slow cooker
with the remaining flour

in the same skillet sauté the bacon,
shallots & garlic, for 3 minutes; add the
mixture to the slow cooker

add the chopped mushrooms

sprinkle in the Coq Au Vin blend; add the
wine

stir, cover and cook on LOW: 7-8 hours
or HIGH: 3-4 hours

serve with thick slices of French baguette
and a fresh green salad with walnuts,
lemon juice and olive oil