

Coq Au Vin (chicken in red wine)

PREP TIME:

20 minutes

COOKING TIME:

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

SERVES:

4-6

pair with an Oregon or
Washington Pinot Noir
or a burgundy



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

12 baby onions, peeled,

8oz pack mushrooms, sliced

2 tsp / 4 cloves garlic, minced

1 tbsp tomato paste

1 Coq au Vin Blend Slow Cooker Spice Blend™

1/4 cup / 2 fl oz cognac or brandy
(optional)

1 3/4 cups / 14 fl oz red wine*
*substitute 1 cup of the red wine for 1
cup chicken broth)

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,
onions, and mushrooms for 3 minutes;
add the mixture to the slow cooker

stir in the garlic and tomato paste
sprinkle in the Coq Au Vin blend; add the
cognac and wine

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

Notes

add creamy mashed potatoes and a
fresh green salad with walnuts, lemon
juice and olive oil