



HOLLORAN VINEYARD WINES

COQ AU RIESLING

With Holloran Le Pavillon Riesling – Serves 4

Ingredients

4 lb chicken legs and thighs	2 tbsp butter
1/4 cup canola oil	2 tbsp olive oil
1 medium onion, chopped	1 lb mixed mushrooms, sliced
1 carrot, chopped	½ cup crème fraiche
2 shallots, chopped	2 tbsp fresh lemon juice
1 ½ cup dry Riesling	Finely chopped tarragon for garnish
1 ½ cup chicken stock	Kosher salt and pepper
4 thyme sprigs	

Preheat the oven to 300°. Season the chicken with salt and pepper. In a large Dutch oven heat 2 tablespoons of the canola oil. Add half the chicken and cook over moderately high heat, turning, until browned, 8 minutes. Transfer to a plate. Cook the remaining chicken, then pour off the fat and wipe out the casserole. Heat the remaining 2 tablespoons of canola oil in the casserole. Add the onion, carrot, and shallots and cook over moderate heat, stirring until vegetables are softened and lightly browned, 8 minutes. Add the wine and simmer for 1 minute, scraping up the brown bits from the pot. Add the chicken stock and thyme and bring to a boil. Nestle the chicken in the casserole, cover and braise in the oven for 1 hour, until tender.

Meanwhile, in a very large skillet, melt the butter in the olive oil. Add the mushrooms, and cook over high heat, without stirring, until well browned, 5 minutes. Season the mushrooms with salt and pepper and cook, stirring, until tender, 3 to 5 minutes, reserve on the side.

Transfer the chicken to a plate. Strain the braising liquid through a fine sieve into a bowl, pressing on the solids, then skim off the fat. Return the braising liquid to the casserole and boil until reduced to 1 ½ cups, 3 to 5 minutes. Whisk in the crème fraiche and lemon juice and season with salt and pepper. Add the mushrooms and chicken to the sauce and simmer for 3 minutes. Garnish with tarragon and serve with egg noodles.

Enjoy!

Chef Pierre