



HOLLORAN VINEYARD WINES

COQ AU VIN

With Holloran Pinot Noir Le Pavillon – Serves 4

Ingredients

3 lb skin-on, bone-in chicken legs and thighs	2 minced garlic cloves
1 bottle red wine	2 tsp tomato paste
1 bay leaf	2 tbsp all-purpose flour
2-4 thyme sprigs	2 tbsp unsalted butter, at room temperature
4 oz bacon, diced	8 oz pearl onions, peeled
1 onion, diced	¼ cup flat leaf parsley, chopped
1 carrot, peeled and diced	Kosher salt and pepper
8 oz button mushrooms, trimmed & quartered	2 tbsp of olive oil

Combine the chicken with wine, bay leaf and thyme in a Ziplock bag. Marinate at least for 1 hour and up to one day. In a Dutch oven set over medium heat cook the bacon until browned and crispy, about 10 minutes. Transfer the bacon to a plate lined with paper towels. Remove the chicken from Ziplock bag and pat dry with paper towels, reserving the marinade. Cook the chicken, skin side down, in the rendered bacon fat on medium-high heat until golden brown, about 5 minutes. Flip and brown the other side, about 4 minutes. If necessary, cook chicken in batches not to overcrowd the pan. Transfer the seared chicken to a plate.

Add 2 tablespoons of olive oil, the onion, carrot, and mushroom to the Dutch oven and cook until the vegetables are softened and starting to brown lightly, about 8 minutes. Add the garlic and tomato paste and cook for one minute, until fragrant. Add the reserved marinade and bring to a boil over medium-high heat and reduce liquid to about half. Skim off foam as it appears, and then add the chicken, pearl onions, and half of the bacon. There should be enough liquid to just cover the chicken. Add a little chicken stock if necessary. Cover and simmer over low heat until the chicken is tender, about an hour. Uncover, transfer chicken to a plate, and continue to simmer, about 10 minutes.

Meanwhile, whisk the flour and butter together into a smooth paste. Whisk that paste into the stew to thicken the sauce. Taste and season with salt and pepper. Return chicken to Dutch oven and simmer until warmed through. Remove from heat and garnish with remaining bacon and parsley. Serve with egg noodle, rice, or mashed potatoes.

Enjoy!

Chef Pierre