

Coq Au Vin

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 4 | tablespoons | unsalted butter |
| 3 1/2 | pounds | chicken - trimmed and cut into 8 pieces |
| 5 | | thick smoked bacon slices - coarsely chopped |
| 20 | small | pearl onion - peeled |
| 3 | cloves | garlic - minced |
| 1 | cup | low sodium chicken broth |
| 1 | cup | red wine |
| 2 | tablespoons | cognac or brandy |
| 2 | tablespoons | tomato paste |
| 2 | teaspoons | dried thyme |
| 2 | tablespoons | all-purpose flour |
| 3 | tablespoons | flat leaf parsley - chopped |
| | | kosher salt and pepper |

In a large skillem or dutch oven, melt 2 tbsps of the butter over medium heat. Add the chicken in a single layer and fry until lightly browned, 7-10 minutes. Transfer the chicken to a platter. Pour off the drippings, reserving 1 tbspn in skillet.

IN the same skillet, add the bacon and onions and saute over medium heat, stirring frequently, until onions begin to brown, about 10 minutes. Add garlic and saute for 1 minute. Stir in broth, wine, cognac, tomato paste and thyme .Return chicken and bring to a boil. Cover, reduce to a simmer, and cook until chicken is fork tender, about 30 minutes.

Remove chicken with a slotted spoon to a platter. In a small bowl, mix flout and remaining 2 tbsps butter to form a paste. Add to cooking liquid, stirring until thickened, 1 to 2 minutes.

Return chicken and simmer for 5 minutes longer. Transfer chicken and most of the onions to a warm platter. Stir sauce and pour over chicken, and sprinkle with parsley. Season with salt and pepper.