

Simple Coq au Vin



PREPARATION TIME
15 minutes



COOKING TIME
40 minutes



PERFECT PARTNER
French bread



Cooking wine can be somewhat costly. For a less expensive alternative that will still provide a full, rich taste, consider using fresh apple cider instead of the wine called for in this recipe.

SHOPPING LIST

- chicken • bacon • carrot
- green onions • chicken broth
- red wine • mushrooms

ON HAND

- garlic • flour • salt
- pepper • thyme

INGREDIENTS

- 4 slices bacon, chopped
- 1 (3-pound) chicken, cut into pieces
- 1 carrot, sliced or julienned
- 1 cup sliced mushrooms
- $\frac{2}{3}$ cup sliced green onions
- 1 clove garlic, crushed
- 2 tablespoons flour
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon dried thyme
- $\frac{1}{2}$ cup chicken broth
- $\frac{1}{2}$ cup red wine or apple cider

SERVES 4

COOKIN' *Express*

- Use metal tongs to turn the chicken when browning it in the skillet. A fork will pierce the meat, allowing the precious juices to escape.

Make Ahead

The flavor of coq au vin becomes richer if prepared a day ahead. Store, covered, in the refrigerator until needed. Reheat slowly before serving.

VARIATION

For a different look, try tiny button mushrooms instead of the sliced and 1 cup baby carrots in place of the sliced carrot.

1 Preheat a large skillet over medium-high heat. Cook bacon until crisp; remove. Cook chicken in drippings until browned on all sides, about 4 minutes.



2 Add bacon, carrot, mushrooms, onions, and garlic to skillet. Sauté for 2 minutes. Push bacon and vegetables to side of skillet. Move chicken to side of skillet.

3 Mix flour, salt, pepper and thyme in a bowl. Blend into drippings. Add broth and wine; mix well. Rearrange chicken and vegetables in skillet. Reduce heat to simmer; cover tightly.



4 Cook for 30 minutes or until chicken is very tender. Skim off excess fat.