

*From the Galley at Scotties Ridge*

## **Coq au Vin"**

**SERVES 8**



### **Ingredients**

- 2 tablespoons vegetable oil, divided
- 8 skin-on, bone-in chicken legs (thigh and drumstick)
- Kosher salt and freshly ground black pepper
- 12 ounces thick-cut bacon, cut crosswise into 1/3" slices
- 6 carrots, peeled, chopped
- 4 celery stalks, minced
- 1 large onion, minced
- 4 cups robust dry red wine
- 1/2 cup tomato paste
- 1 quart low-sodium chicken broth
- 12 sprigs thyme
- 6 sprigs rosemary
- 1/2 pound assorted wild mushrooms, such as oyster and maitake, cleaned, cut into bite-size pieces (about 4 cups) OR an Option - Use Plain Brown Mushrooms

### **Preparation**

Wild mushrooms add depth of flavor to this take on the French classic. Make sure your bacon isn't too smoky; it could overwhelm the dish.

Preheat oven to 350°F. Heat 1 tablespoon oil in an ovenproof pot over medium-high heat. Season chicken with salt and pepper. Cook chicken in batches until browned, 5-6 minutes per side. Transfer to a plate.

## *From the Galley at Scotties Ridge*

Add bacon to pot; cook until rendered. Add carrots, celery, and onion; cook until onion is translucent, 7-8 minutes. Stir in 1 cup wine and tomato paste; simmer for 2-3 minutes. Add remaining 3 cups wine. Boil until wine is reduced by half, 15-20 minutes. Return chicken to pot.

Add broth. Tie thyme and rosemary sprigs together; add to pot. Bring to a boil and cover pot. Transfer pot to oven and braise until chicken is tender, about 1 1/4 hours.

Meanwhile, heat 1 tablespoon oil in a large pot over medium-high heat. Add mushrooms; sauté until browned, about 5 minutes.

Transfer chicken from sauce to pot with mushrooms; keep warm. Simmer sauce over medium heat until reduced by 1/3, about 20 minutes. Season with salt and pepper.

Add mushrooms and chicken to sauce.

*DO AHEAD: Coq au vin can be made 3 days ahead. Chill uncovered until cold. Cover; keep chilled. Rewarm before serving.*