

## **Poulet au Vin Rouge**

Approx 3 to 5 bacon slices  
butter & vegetable oil  
½ lb button mushrooms  
18 small onions, peeled  
8 large chicken quarters  
½ chopped onion (1 medium onion)  
1 cup dry red wine  
1 cup beef stock  
1 tbsp tomato paste  
2 cloves garlic, minced  
pinch of dried thyme  
bay leaf  
salt & pepper  
2 tbsps cornstarch  
Water  
Chopped fresh parsley

Add bacon to a skillet, crisp, remove and when cooled, crumble and reserve until later.

Add butter to a skillet and brown mushrooms lightly. Remove and set aside

Add whole onions to a skillet and brown well all over. Remove and set aside.

Add chicken to skillet, brown well on all sides, adding more butter & oil as needed. Transfer chicken to a roasting pan or large casserole.

To skillet, add chopped onion and cook until golden. Add wine, beef stock, tomato paste, garlic, thyme and bay leaf. Bring to a boil, adding salt & pepper to taste.

Pour over chicken. Cover and bake @ 350 degrees F for 30 minutes.

Add whole onions and bake for 15 minutes

Add mushrooms and bake for 15 more minutes (until chicken is no longer pink).

Remove bay leaf.

Transfer chicken etc to another pan or platter and keep warm.

Skim fat from pan juices and then bring to a boil over medium-high heat.

Blend cornstarch with water; stir into pan juices and cook, stirring constantly until sauce has thickened. Add additional salt & pepper if needed.

To serve: arrange chicken, onions, mushrooms on serving plates; spoon sauce over and sprinkle with bacon crumbles and parsley. Enjoy!