

Coq au Vin (Chicken in Red Wine)



Ingredients:

- 1 whole chicken (cut into pieces)
- 1 bottle of red wine
- 2 cups mushrooms (sliced)
- 1 cup pearl onions
- 1 carrot (sliced)
- 4 slices bacon (chopped)
- 2 cloves garlic (minced)
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 sprigs thyme
- Salt and pepper to taste

Preparation:

Marinate the chicken in red wine with thyme for a few hours.

Remove the chicken and pat dry. Reserve the marinade.

In a large skillet, cook bacon until crispy. Remove and set aside.

Brown chicken in the bacon fat, then add garlic, mushrooms, carrot and pearl onions.

Sprinkle with flour and stir. Pour in the reserved marinade and simmer until the chicken is cooked.

Stir in the bacon and butter before serving.

Preparation Time: 2.5 hours

Servings: 4

Calories (per serving): Approximately 600 calories.