

Coq au Vin - Bistro Jeanty

- 1 – 6 pound roasting chicken
- 2 yellow onions – peeled and ½ inch diced
- 3 shallots – peeled and diced
- 2 carrots – peeled and diced
- 8 garlic cloves
- Bouquet garni – 1 bunch each parsley, thyme and 5 bay leaves
- 2 cups chicken stock
- 50 ounces red wine (about 1 ½ bottles)
- Salt and fresh ground pepper
- ¼ cup olive oil
- 2 tablespoons flour
- ¼ cup Cognac
- 1 tablespoon unsweetened cocoa powder
- 6 ounces apple smoked bacon – diced
- 1 pound button mushrooms
- 1 pint pearl onions

Place chicken, onions, shallots, carrots, bouquet garni and garlic in a large bowl. Add wine to cover. Mix all ingredients, cover with plastic wrap and refrigerate for 24 to 48 hours.

Remove chicken from marinade and dry well on paper towel, reserve marinade. Season chicken with salt and pepper. Heat oil in large heavy casserole pan over medium high heat. Add chicken in batches to avoid over crowding the pan, and brown well on all sides. Remove pieces as done and set aside. Add flour to casserole pan and cook for 1 to 2 minutes. Return chicken to casserole pan. Remove pan from heat and add Cognac, then carefully ignite the Cognac. Return pan to heat and add marinade. Bring to boil over high heat, scraping the brown bits from the bottom of the pan. Add chicken stock and return to a boil. Reduce heat to low and simmer until chicken is tender, about 1 hour. Remove chicken from pan and set aside. Strain sauce through a sieve, discarding solids. Return sauce to pan. Put cocoa powder in a small bowl and whisk in about ½ cup of sauce and mix until smooth. Add cocoa mixture to casserole pan. Meanwhile, sauté bacon, mushrooms and pearl onions over medium heat for about 10 minutes (until lightly colored). Remove this mixture from sauté pan with a slotted spoon and add to chicken casserole.

Serve finished dish with chopped parsley and toasted croutons.