



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Coq au Vin –

4 strips thick-sliced bacon, diced
1 chicken (about 3-4 lbs.), cut into 8 pieces, seasoned with salt and pepper
3 cups sliced leeks
1 ½ cups baby carrots
8 oz. button mushrooms
1 tbl. tomato paste
1 tbl. minced fresh garlic
½ cup brandy
2 cups dry white wine
2 cups low-sodium chicken broth
1 cup frozen pearl onions
4 sprigs fresh thyme
4 tbl. unsalted butter, softened
3 tbl. all-purpose flour

- 1. Cook bacon in a Dutch oven or large pot until crisp; transfer to a paper-towel-lined plate. Pour off all but 1 tbl. drippings, increase heat to medium-high, and brown chicken in batches on all sides, 10 minutes per batch; transfer to a plate. Pour off all but 1 tbl. drippings and reduce heat to medium.**
- 2. Sweat leeks, carrots, and mushrooms in drippings until leeks are soft, stirring occasionally, about 5 minutes. Add tomato paste and garlic; cook 2 minutes.**
- 3. Off heat, deglaze pot with brandy. Return pot to burner; simmer until brandy is nearly evaporated. Add browned chicken, wine, broth, onions, and thyme; bring to a boil. Reduce heat to medium-low and simmer stew, partially covered, 20 minutes.**
- 4. Mash together butter and flour and stir into stew. Simmer stew until thickened; remove thyme before serving. Garnish each serving with bacon. Serve with mashed potatoes or buttered noodles if desired.**

Credit: cuisineathome.com