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**Coq au VIN**



**Total Time: 26 hours**

**Prep time 45 minutes**

**Yield” 4 servings**

**Level: Intermediate**

Ingredients:

* 4 [chicken legs](http://www.foodterms.com/encyclopedia/chicken/index.html), thighs and drumsticks kept attached, skin removed
* 1 bottle red wine
* 4 [cloves garlic](http://www.foodterms.com/encyclopedia/garlic/index.html), smashed
* 2 sprigs thyme
* 1 [bay leaf](http://www.foodterms.com/encyclopedia/bay-leaf/index.html)
* 1 bunch fresh [parsley](http://www.foodterms.com/encyclopedia/parsley/index.html), half whole, half chopped
* 1/4 cup [olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html)
* 1 Vidalia onion, chopped
* 1 carrot, chopped
* 2 celery stalks, chopped
* 1 teaspoon cayenne pepper
* 2 tablespoons tomato paste
* 3 tablespoons [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)
* 3 cups [chicken stock](http://www.foodterms.com/encyclopedia/stock/index.html)
* 1/2 pound thick-cut bacon, cut in fours
* 1 pound [button mushrooms](http://www.foodterms.com/encyclopedia/mushroom/index.html), halved
* 8 ounces frozen pearl onions, thawed
* Salt and freshly ground black pepper
* 1 pound [pappardelle](http://www.foodterms.com/encyclopedia/pappardelle/index.html) noodles, cooked [al dente](http://www.foodterms.com/encyclopedia/al-dente/index.html), warm
* 3 tablespoons butter

**Directions**

In a large bowl, add chicken with wine, garlic, thyme, bay leaf and the whole parsley stems. Cover and marinate for 24 hours in the refrigerator. Remove chicken from [marinade](http://www.foodterms.com/encyclopedia/marinade/index.html) and pat dry, reserving marinade. Season chicken with salt and pepper. In a large Dutch oven, sear chicken on all sides in 2 tablespoons oil over medium heat until golden brown. Remove to a plate.

In the same pot add more oil, if needed, and saute the onions, carrot and celery until tender. Add [cayenne pepper](http://www.foodterms.com/encyclopedia/cayenne-pepper/index.html) and [tomato paste](http://www.foodterms.com/encyclopedia/tomato-paste/index.html) and cook until [tomatoes](http://www.foodterms.com/encyclopedia/tomato/index.html) turn a deep reddish brown color. Add flour and stir until incorporated then pour in reserved marinade. Stir and simmer until thickened about 10 minutes. Add chicken back to the pot and pour in enough stock to just come up the sides of the chicken but not cover it completely. Bring to a boil, then lower to a simmer and cook covered for about 1 hour or until the chicken falls off the bone.

Gently remove legs from pot and strain liquid from the solids, discarding the solids. Return chicken and strained liquid back to the [Dutch oven](http://www.foodterms.com/encyclopedia/dutch-oven/index.html) and bring to a simmer. Heat a large saute pan with remaining 2 tablespoons oil over medium-high heat and add bacon. Cook until crispy then add mushrooms and pearl onions. Continue to cook until tender and browned. Add mixture back to the pot with the chicken. Toss the noodles with butter. Place the noodles on a serving platter or individual plates and top with the chicken. Garnish with chopped parsley and serve.

**Credit:** [Recipe courtesy Sunny Anderson, 2008](file:///C%3A%5Csunny-anderson%5Cindex.html)

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