



Coq Au Vin

Yields: 4 servings

Total time: 2.5 hours (marinade overnight)

Rooster in wine! That's what this dish is, pure and simple. Originally something made by the working class in France, it's become one of those baller dishes at the best restaurants on Earth. This is how you can make it at home. Perfect to make with someone, sip some wine, and spill some tea, too. We pair it with some duck fat fried potatoes (pommes baby!), and serve it with wine. Bacon lardons, pearl onions, baby carrots, and cloves give this a rich, complex flavor. We used a bouquet garni to get this dish just right. It provides a flavor that simply cannot be matched, and pair it with a great glass of wine or a killer cocktail and something magical happens. This recipe is a combination of two of our culinary heroes, the late, great Julia Child and the incomparable Anthony Bourdain... May they both rest in peace and enjoy some good wine together.

Ingredients for the Chicken

- 1 bottle and 1 cup of a good, full-bodied red wine (we used côtes du Rhône, but burgundy, chianti or others will do just fine)
- 1 white onion, diced
- 10-12 baby carrots
- 1 rib of celery, chopped up
- 4 whole cloves
- 1 Tbsp whole black peppercorns
- 3.5 lbs of bone-in, skin-on chicken thighs (8 total is ideal)
- ¼ C of cognac
- Salt to taste
- Freshly ground black pepper to taste
- 2 Tbsp olive oil
- 5 Tbsp room-temp butter
- 1 Tbsp flour
- ⅓ lb slab bacon, cut into lardons
- ½ Tbsp of tomato paste
- ½ lb small button mushrooms, stems cut off
- 12 pearl onions
- 1 bouquet garni (take a sprig of flat parsley, 2 sprigs of fresh thyme, and 1 bay leaf, wrap 'em in cheesecloth, and tie off with butcher twine)
- Pinch of sugar
- ¼ C of cornstarch and ¼ C of water as a back-up to make a slurry to thicken your sauce if it isn't thickening

Directions

- The day before the meal, combine the bottle of wine, the cognac and the tomato paste and whisk really well in a big glass bowl
- Add in the bouquet garni, the diced white onion, baby carrots, celery, cloves and peppercorns. Whisk again until it is mixed evenly.



- Add in the chicken, submerge it, and cover with plastic wrap, throw it in the fridge overnight
- When you're ready to cook the next day, pull the chicken out, and set it aside
- Strain the marinade, separating the solids from the liquids, and set those aside too
- Pat the chicken dry
- Season the chicken with salt and pepper on both sides
- In your big dutch oven, heat up the olive oil and 2 Tbsp of butter until it's really hot (almost smokin')
- Sear each chicken thigh on both sides until you've browned the skin
- Throw in one more Tbsp of butter, and add in the reserved onion, carrot, celery and cook over medium-high heat until they are soft, probably 10 minutes
- Sprinkle the flour over the cooked veggies and mix well until they're well coated
- Add in the reserved liquid and the bouquet garni
- Turn your heat to low, put the top on, and cook for 1 hour and 15 minutes
- Get out a frying pan
- In that pan, cook your bacon lardons in a saucepan until golden brown, and remove and rest on paper towels
- Make sure you've kept that bacon fat in the pan and throw your mushrooms until they're cooked, and pull them out after
- Meanwhile, in another small saucepan, throw the pearl onions in there
- Throw in some butter (2 Tbsp at least, the pinch of sugar, a couple pinches of salt and enough water to cover the onions)
- Throw some foil on top and cook until the water boils off, keep an eye on it and keep moving the onions around so one side doesn't get burned (we use a wooden spoon to keep the foil on)
- Once the water is boiled off, add a little butter and keep cooking the pearl onions, once their cooked through, remove those too
- Add 1 C of that red wine and scrape up all those bits (aka fond), and add salt and pepper and keep stirring until it is thick enough to coat a spoon
- Remove your chicken thighs into a good lookin' platter, and the carrots, too
- Toss out the bouquet garni
- Take that cooked wine and add it to the cooked down wine, and stir 'em for a but until well combined and starts thickening...
- Sometimes, we'll add in a cornstarch slurry here
- Now add in the bacon and all the veggies, and 2 more Tbsp of butter and keep stirring until it's consistent
- Pour that over the chicken
- Serve with taters and sip and nosh to the finer things, baby (we put the sauce on the taters, too)

Ingredients for Duck Fat Potatoes (serves 4-6)

- 3 lbs small yellow potatoes, cut in half
- 1 Tbsp kosher salt
- 2 Tbsp semolina
- Ground black pepper to taste
- 7 oz duck fat
- ½ Tbsp fresh rosemary, chopped
- ½ Tbsp fresh thyme, chopped



- 1 Tbsp chopped green onions, divided (half for garnish)

Directions for Duck Fat Potatoes

- Put the potatoes in a pot, and cover with about an inch of water, and mix in the baking soda
- Parboil the potatoes until they are fork tender
- Keep 'em in the pot and drain water, cut 'em in half
- Add the salt and pepper into the pot and shake really hard, beatin' up the taters a bit
- Preheat the oven to 450
- In a rimmed baking sheet, heat up the duck fat for 5 minutes until shimmery and smokey a little
- Add the taters, toss 'em in the fat
- Roast for 15 minutes, stirring them again, and then throw in the herbs (reserving a Tbsp of green onions for garnish) and roast another 10 minutes until they're crispy how you want 'em
- Garnish with green onions