

Coq au Vin (Rooster with Red Wine)

Serves 4

Ingredients:

1 Chicken Fryer 2 1/2 lb.
1/2 cup flour
1 lb. Pork Bacon, diced
3 cloves Garlic, chopped fine
1 cup Onion, Chopped fine
16 PC. Pearl onion, peeled
16 PC. Mushrooms caps
12 PC. Carrots cut into 1" dice
4 cups Good Cabernet Red Wine
1 cup Cognac or Brandy
1/2 cup Parsley Chopped fine
4 Cups Chicken Stock
1 PC. Bay-leaf
1 Bc. Thyme
Salt
Pepper
One loaf French bread.

Preparation:

Chop the chicken in fricassee cut, 8 pieces. Season with salt, pepper and Cajun spices, dust with flour.

In a heavy pot heat the pot add the bacon and melted the fat add the chicken and brown for a few minutes. Flame with cognac.

Add the red wine.

Add the garlic, onion chopped fine, pears onions, thyme, bay-leaf, stock and bring to a boil, simmering.

Cover and cook in oven at 375 F for 40 minutes.

Add the chopped mushrooms and simmer for 15 more minutes.

Remove from the oven.

Add the parsley correct seasoning with salt and pepper

Serve with diced carrots and green beans

Season sliced toasted French bread with rubbed garlic or garlic aioli on side

Serve Rooster with red Wine, Garlic Mashed potatoes and Yellow Wax Beans.