

Coq au Vin (Chicken in Red Wine)



Coq au Vin – A French Classic Full of Flavor! 🇫🇷🌟

Slow-cooked chicken braised in red wine, enriched with bacon, mushrooms, and aromatic herbs—this Coq au Vin is a rich, comforting, and elegant dish that brings the flavors of French countryside cooking straight to your table!

Ingredients

- 1 whole chicken, cut into 8 pieces
- 1 bottle (750ml) red wine
- 4 cups (1 liter) chicken stock
- 4 slices bacon, chopped
- 10 pearl onions, peeled
- 8 oz (225g) mushrooms, halved
- 2 carrots, sliced
- 3 garlic cloves, minced
- 2 tbsp tomato paste
- 2 tbsp all-purpose flour
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 1 bay leaf
- 1 tsp dried thyme
- Salt & pepper, to taste

Instructions

1 Marinate the Chicken:

Place the chicken pieces in a large bowl. Add red wine, garlic, thyme, and bay leaf. Cover and refrigerate overnight for deep flavor.

2 Prepare the Bacon & Chicken:

Remove the chicken from the marinade and pat dry. Strain the marinade, keeping the wine for later. In a large pot, cook bacon until crispy. Remove and set aside.

3 Sear the Chicken:

Heat olive oil in the same pot. Sear the chicken pieces in batches until golden brown. Remove and set aside.

4 Sauté the Vegetables:

Add butter to the pot, then sauté pearl onions, mushrooms, and carrots until lightly browned. Remove and set aside.

5 Build the Sauce:

Return the chicken and bacon to the pot. Stir in flour and tomato paste and cook for 2-3 minutes. Slowly pour in the reserved wine marinade and chicken stock, stirring to combine.

6 Simmer Low & Slow:

Bring to a boil, then reduce to a gentle simmer. Cover and cook for 1.5-2 hours, stirring occasionally.

7 Finish with Vegetables:

During the last 30 minutes of cooking, add the sautéed onions, mushrooms, and carrots. Adjust seasoning with salt and pepper.

8 Serve & Enjoy:

Garnish with fresh parsley and serve with boiled potatoes, buttered noodles, or crusty bread for the ultimate French experience!

✨ Pro Tip: For an even deeper flavor, make this dish a day ahead and reheat before serving—it tastes even better the next day!

A rich, hearty, and elegant dish that brings classic French comfort food to your kitchen! 🍷🍗🥖

