



MARCH 2021

## COQ AU VIN

RECIPE BY CHEF NICK KUBITZ | PAIRING JAHANT WOODS 02 TEROLDEGO | SERVES 4

### INGREDIENTS

- 4-6 Chicken Thighs
- 2 Cups Red Wine
- 4 Cups Chicken Stock
- 4 Strips Bacon (1/2 Inch Sliced)
- 1 Small Yellow Onion (Julienned)
- 2 Stalks Celery (1/4 Inch Sliced)
- 4 Carrots (Peeled & Biased Sliced)
- 3 Cloves Garlic (Minced)
- 2 Cups Cremini Mushrooms  
(Cleaned, Halved Or Quartered If Large)
- 12 Cipollini Onions (Peeled)
- 3 Tsp Fresh Thyme (Picked & Chopped)
- 2 Tbsp Chives (Fine Chopped For Garnish)
- 2 Tbsp Tomato Paste
- 3 Tbsp Unsalted Butter  
(Room Temperature)
- 3 Tbsp All Purpose Flour
- 2 Tbsp Extra Virgin Olive Oil
- 2 Bay Leaves
- 1 1/2 Tsp Fresh Cracked Black Pepper
- Kosher Salt To Taste

### INSTRUCTIONS

This recipe takes 2.5 hours, plus over-night marinating.

Season both sides of chicken thighs with a little kosher salt and fresh cracked black pepper, and let them sit in the refrigerator uncovered for 1 hour.

Whisk together red wine, chicken stock and bay leaves. Add seasoned chicken thighs to wine mixture and let chicken marinate over-night.

Remove chicken from marinade and pat dry. Set chicken marinade aside for future use.

Preheat oven to 375 degrees.

In a large Dutch oven, on high-heat, add the sliced bacon. Cook the bacon until crispy and then remove from the pan. Lower heat to medium and add chicken to the hot bacon grease, skin side down. Let the chicken sear until browned and crispy, about 8-12 minutes. Flip the chicken and sear the other side for another 5-8 minutes, and then remove the chicken and set aside. Turn the heat up to high and add julienned onion, half the carrots, the celery, 1 Tsp fresh thyme, fresh cracked black pepper, and a large pinch of kosher salt to the pan. Sauté ingredients until vegetables are softened and browned, about 15 minutes. Stir in tomato paste and sauté for another few minutes, then stir chicken marinade into sautéed vegetable mixture and bring to a boil. Next add the chicken, skin side up, back into the pan and cover with a tight fitting lid. Put Dutch oven into the preheated oven and braise the chicken until tender, about 1-1.5 hours.

When the chicken is tender, remove from the pan and set aside. Strain the liquid and set aside. Discard whatever is left over.

Mix together the flour and softened butter by pinching it together with your fingers to form small pearls, to make beurre manie. Set aside.

Place Dutch oven back on the stove and turn to high heat. Add the olive oil to the pan, and when oil is hot, add the cipollini onions, mushrooms, the rest of the carrots, 2 Tsp thyme, fresh cracked black pepper and a large pinch of kosher salt. Sauté the ingredients until tender and browned. Add the chicken cooking liquid back into the pan, and bring to a boil. Whisk in beurre manie a little at a time until cooking liquid thickens. Stir in cooked bacon and add the braised chicken back to the thickened cooking liquid. Let simmer for a few minutes for flavors to meld. Add kosher salt if needed to adjust seasoning. Serve Coq Au Vin with some pommes puree and garnish with chopped chives. Enjoy with LangeTwins Jahant Woods 02 Teroldego!