

Crush Coq Au Vin (Harvest Crew Favorite)

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 4-6 people



WINE PAIRING: TORII MOR 2007 "DEUX VERRES"
RESERVE PINOT NOIR

Ingredients:

3-4 strips thick-cut bacon, cut into lardons (strips ¼-inch by 1-inch)	2 carrots, peeled, large diced
2 cups frozen pearl onions, thawed	2-3 garlic cloves, smashed
1 whole chicken, cut into 8 pieces	2 Tbsp. tomato paste
salt & pepper	1 750mL bottle of good dry red wine, such as Pinot noir
flour for dredging	1 cup chicken stock
8 oz. cremini mushrooms, quartered	2 tsp. dried thyme
1 Tbsp. olive oil	2 bay leaves
1 medium onion, large diced	12 oz. egg noodles, cooked
	chopped fresh parsley for garnish

In a large saute pan, cook bacon lardons over medium heat until browned and most of the fat has been rendered out. Transfer with a slotted spoon to a paper towel to drain. In the same pan, cook the pearl onions in the bacon fat until

browned. Transfer with slotted spoon to the paper towel with the bacon.

Season chicken parts with salt & pepper, and dredge in flour, shaking off excess. Increase heat to medium-high, and brown chicken in the bacon fat on both sides, working in batches as to not over-crowd the pan. Transfer browned chicken to a 6-quart enameled cast iron Dutch oven.

Add mushrooms to remaining fat in the pan and saute until browned, about 8 minutes. Combine mushrooms, pearl onions, and bacon and refrigerate for use in the sauce later.

Heat olive oil in the same pan over medium heat. Add onions and carrots; saute until onions are translucent, about 7 minutes. Add garlic and tomato paste; cook, stirring for 1 minute. Deglaze with one cup of wine, and transfer to pot with chicken. Add the rest of the wine, chicken stock, thyme, and bay leaves. Cover and refrigerate overnight.

The next day, preheat oven to 350°F. Place the chicken in the oven and cook, covered, for 2 hours, or until chicken is tender, maintaining a very gentle simmer.

Transfer chicken to an oven proof dish, cover with foil and keep warm in a 200°F oven. Skim fat from cooking liquid and discard. Using a stick blender, puree liquid and vegetables until smooth. Add mushroom mixture and simmer over medium heat until heated through. Serve chicken over noodles, with plenty of sauce, and sprinkle with parsley. Bon appétit!