



Famous Julia Child's Coq au Vin

Chicken with Wine (serves 6-8 people)

Please note that this is a more complicated recipe than we have done in the past.

Ingredients:

- 4 [chicken thighs](#) & 4 [chicken drumsticks](#)
- 20 pearl onions, peeled (or 2 medium [onions](#), sliced about ¼ inch thick)
- 4 medium [carrots](#), sliced ¼ inch thick
- 1 ½ cups [red wine](#) ([burgundy](#), pinot noir or any red French wine)
- 2 tsp [fresh thyme leaves](#)
- 1-2 bay leaves
- 1 tsp whole peppercorn
- Beurre Manie (1 tbsp of softened [butter](#) + 1 tbsp of [flour](#))
- Butter for frying
- 1 cup [chicken stock](#)
- ¼ cup [brandy](#) or cognac (optional)
- 4 [garlic cloves](#) (minced)
- 2 tbsp [tomato paste](#) (optional)
- 8 ounces [mushrooms](#), thickly sliced
- 3-4 strips of thick sliced [bacon](#), cut into ½ inch pieces
- Fresh parsley (optional)

Tools Needed:

- Large Dutch oven or large/deep oven safe pan with lid (if you don't have a large enough pan you can use two smaller oven safe pans with lids)
- Large frying pan (if you don't have a large Dutch oven)
- Medium bowl or pan for marinating (optional)
- Fine mesh strainer/colander
- Large bowl to save marinade (if marinating)
- Large roasting pan or cookie sheet for drying your chicken
- 2x small-medium saucepans
- Whisk
- Lighter/match for flambe (if using brandy/cognac)
- Slotted spoon and/or wooden spoon
- Large serving platter or dish with a small rim to hold the sauce

Marinade Instructions: (optional)

- If you want to marinate your chicken ahead of time, it just makes it more flavorful.
- Marinate the wine, onions, carrots, thyme, bay leaf and peppercorns.
- Marinate overnight or just a few hours ahead, it just depends on how much time you have.
- Turn oven on to 400F.
- Remove chicken to a large roasting pan or cookie sheet. Use paper towels to dry the chicken well.
- Strain out the veggies with a strainer and put the marinade in a small saucepan. Save veggies & herbs!
- Heat marinade slowly over medium-low heat. (don't boil)
- Continue with the recipe at "Pour chicken broth..."

Cooking Instructions:

- Turn on your oven to 400F.
- Chop/slice your onions and carrots and set aside.





- Unwrap your chicken and wash and dry your chicken well with paper towels. Place chicken on a cookie sheet or large roasting pan to make sure each piece is dry.
- Pour wine into a small saucepan and add herbs and peppercorn.
- Warm wine on medium-low heat to reduce. (don't boil)

Start here if using marinade method:

- Pour chicken broth into a small saucepan and add half of the Beurre Manie to the broth.
- Mix well with a whisk and warm on medium-low heat to reduce. (don't boil)
- Add some butter to your Dutch oven or large frying pan and heat over medium-high heat.
- Once melted, add your dry chicken to the frying pan/Dutch oven and cook until browned on all sides.
- You may need to turn up the heat if needed as once you put the chicken in, it tends to cool the pan. (especially Stainless-Steel pans)
- Depending on how much chicken you have and how big your pan is, you might have to do this browning step in stages. Add more chicken as it gets smaller. Remove browned chicken to another pan/bowl to make room for more chicken.
- Cook chicken only until a brown crust appears (both sides) as we will be cooking the chicken in the oven.
- Remove all chicken from the pan and set aside.
- Add onion & carrots to the pan you cooked the chicken in.
- Use the drippings from the pan to cook the veggies. You can add a little more butter if necessary.
- If you marinated and your herbs are still in the vegetable mixture, go ahead and remove them so they don't burn but don't throw them away as you will add them back to the dish later!
- Cook vegetables until they start to soften, and onions are translucent.
- Add your chicken to your vegetable mixture which is probably in the large Dutch oven or deep oven safe pan. If you used a frying pan to brown your chicken, add everything to the oven safe pan.
- Add the brandy/cognac to your dish and light the alcohol to flambe your dish. Let the alcohol burn off completely before placing in the oven.
- If you need to split your dish into smaller oven safe dishes, go ahead and do so now.
- If you marinated your chicken in the wine, there will be a yucky film on the top that will need to be strained out. Either use a small fine mesh strainer or a larger one and use a bowl to save the wine as this will go into your Dutch oven or oven safe pan. Save the herbs if they are still in your marinade so you can add them back into the dish.
- Pour the reduced wine/marinade over the chicken in the Dutch oven.
- Pour the thickened/reduced broth to the Dutch oven.
- Place the herbs back in the dish if you had removed them previously.
- Cover and place in the oven and cook for 30-40 mins.
- While your chicken is cooking, cut up your thick sliced bacon into ½ inch slices.
- Add bacon to a frying pan (if you had to cook your chicken in separate pans, feel free to use the same pan as the chicken browning pan) and heat over medium-high. You want the bacon crispy so cook it well.
- Once the bacon is cooked, take it out with a slotted spoon and keep the bacon drippings in the pan.
- Add your sliced mushrooms and garlic to the bacon drippings and cook over medium-high heat.
- If you need to add a bit more butter to the mushrooms/garlic, feel free to do so.
- Cook mushrooms until reduced and there is a bit of creamy liquid in the pan.
- You can add the tomato paste to the mushrooms if you want to use it. (optional)
- Take it off the heat when it is done as we need to wait for the chicken to finish cooking.
- Have a sip of wine!
- Take the chicken out of the oven after about 30-40 minutes. (Depends on how much chicken you used)
- The chicken releases some juices after cooking in the oven, so we want to thicken the sauce.
- Remove the chicken from the sauce and set aside. Our chef added it to the pan with the mushrooms or if you are using a serving platter, put it on there. Check to make sure your chicken is cooked all the way through.
- Strain out the vegetables from the broth and heat in the same pan you used to reduce the wine.

- Heat wine sauce over medium heat and add remaining Beurre Manie to thicken. Use a whisk to blend it together and reduce sauce slightly.
- How do you know if you have the right consistency? Take a spoon and dip it in the sauce and wipe away a stripe with your finger. If the stripe remains, the sauce is thick enough.
- Taste your sauce to make sure you have it seasoned properly. There should be enough salt from the bacon, but you could always add more to your taste.
- Go ahead and add the mushrooms to your sauce.
- You can add more brandy/cognac to the mushroom/wine sauce if you want. (optional)
- Add the vegetables back to the sauce.
- Place your chicken on a serving platter (if using) or individual dishes and pour sauce over the chicken
- Top with a sprinkle of parsley (optional) and enjoy!

Notes:

- We didn't put whole peppercorns in our dish and we just used freshly ground pepper instead.
- You can use chicken breasts but if you can find it with the bone will give more flavor.
- Skin on the chicken is optional and you can remove it if you want. Our chef did half on and half off.
- To make the Beurre Manie, it is just equal parts butter and flour. It is easier if the butter is softened but if not, it can easily be softened by using the heat from your fingers and mashing it up. You can add the butter and flour separately to the broth, but it mixes easier if you make the Beurre Manie first.
- Don't heat the butter for frying the chicken too high as it will burn the butter and that is not a good thing!
- If you don't have a large oven safe pan, you can cook the entire dish on the stove, but you just have to keep an eye on it more. The stove heats only from the bottom so you might burn it on the bottom where the oven heats more evenly from all sides.
- If you don't flambe your brandy/cognac, then just cook it on the stove a little longer. It will add a slightly bitter taste to your dish if you don't burn off the alcohol.
- Good side dishes are mashed potatoes and Brussel sprouts.
- Have a sip of wine now and then as you are cooking! Preferably, the same wine that you put in the dish.
- If you are using thin sliced bacon, try doubling the amount of bacon.
- You don't have to use the mushrooms if you don't want them as it is basically a garnish at this time.
- Our chef ran out of garlic and just added a little more onion to the mushrooms instead.
- You could add the garlic with the carrots and onions and it just cooks with the rest of the dish longer.
- If you have some fresh parsley, you could add it to the mushrooms/garlic part of the process.
- We had no problem using plant-based butter in this dish. We used [MELT](#) and [Earth Balance](#).



We found that ordering the ingredients from Amazon Fresh offered the best availability for us and they offer home delivery. We receive a small commission from any purchase through our links.