

Coq-au-Vin

Source: <http://www.myrecipes.com/>

	6 Svgs	18 Svgs	60 Svgs
Ingredients:			
Salt, Kosher	TT	TT	TT
Ground black pepper	TT	TT	TT
Chicken leg quarters	4 to 5 lb	15 lb	50 lb
Oil, olive	2 T	6 T	1.25 c
Bacon slices	12 oz	36 oz	7.5 lb
Cremini mushrooms, fresh	1 lb	3 lb	10 lb
Celery ribs	2	6	20
Onion, yellow, chopped	1 med	3 med	10 med
Garlic cloves, chopped	2 cloves	6 cloves	20 cloves
Tomato paste	6 oz	18 oz	3.75 lb
Wine, dry white	3 c	9 c	30 c
Chicken broth	32 oz	6 pt	2.5 gal
Thyme, fresh	6 sprigs	18 sprigs	60 sprigs
Rosemary, fresh	2 sprigs	6 sprigs	20 sprigs
Carrots, baby	6 oz	18 oz	3.75 lb
Butter	1 T	3 T	10 T



Directions:

- Preheat oven to 350°.
- Sprinkle salt and pepper over chicken.
- Cook 3 chicken leg quarters in 1 Tbsp. hot oil in a large Dutch oven over medium-high heat 5 minutes on each side or until browned.
- Remove chicken; wipe Dutch oven clean. Repeat with remaining 1 Tbsp. oil and 3 chicken leg quarters.
- Cut bacon into 1/2" pieces and cook in Dutch oven over medium heat 4 minutes on each side or until crisp.
- Remove bacon, and drain on paper towels, reserving 2 Tbsp. drippings in Dutch oven.
- Sauté mushrooms and next 2 ingredients in drippings over medium-high heat 6 minutes or until browned.
- Stir in garlic; sauté 1 minute.
- Stir in tomato paste and 1 cup wine; cook over medium-high heat, stirring often, 2 minutes.
- Add remaining 2 cups wine, and bring mixture to a boil.
- Boil, stirring occasionally, about 5 minutes or until reduced by half.
- Add chicken and bacon to mushroom mixture in Dutch oven.
- Add broth and next 3 ingredients; bring mixture to a simmer.
- Place a piece of parchment paper directly on chicken mixture, and cover Dutch oven with a tight-fitting lid.
- Bake at 350° for 1.5 hours or until meat pulls away from bone.
- Let chicken stand in Dutch oven, covered with parchment and lid, at room temperature 30 minutes.
- Preheat broiler with oven rack 7 inches from heat.
- Remove chicken from Dutch oven, reserving vegetables and cooking liquid in Dutch oven.
- Place chicken on a lightly greased wire rack in a broiler pan.
- Broil chicken 2 minutes or until skin is crisp and golden brown.
- Transfer chicken to a serving platter; cover with aluminum foil.
- Skim fat from cooking liquid. Discard herb sprigs.
- Bring cooking liquid to a simmer over medium-high heat, stirring occasionally. Remove from heat.
- Add butter, and whisk until butter is melted and sauce is smooth. Serve sauce with chicken.