Chicken Coq au Vin
Yield: serves 4

Ingredients:
- Chicken thighs (4-5oz pieces, skin on Bone in) 8 ea.
- Olive oil 1 tbsp.
- Bacon (or double smoked bacon, cut into thin strips) 4 strips.
- Garlic cloves (minced) 4
- Cremini mushrooms (whole or halved) 250 g.
- Medium yellow onion (small diced) 5 ea.
- Dry white wine 500 ml.
- Italian parsley (chopped) 2 tbsp.
- 35% cream 250 ml.
- Chicken soup stock 1 tbsp.
- Salt pepper (to taste) 1 tbsp.

Method:
Pre-heat a large saucepan or cast-iron pan on medium heat for four to five minutes.
Cook bacon strips and remove pan from heat.
Cool the bacon and then cut into thin strips and keep set aside.
Season chicken thighs with salt and pepper and brown the thighs very well on both sides in the pan with olive oil & the bacon fat.
Remove the chicken thighs from the pan and use the fat in the pan to sauté the onions, mushrooms, and garlic until mushrooms are soft (3- 5 minutes).
Add the wine, chicken soup base, and cooked chopped bacon to the pan and simmer on low heat covered for 40 minutes.
Add heavy cream and simmer for another 15 minutes or until sauce is thick.
Finish with chopped parsley and adjust seasoning with salt and pepper.

Chef's Note:
If the sauce is too thin for your liking, add one tablespoon of cornstarch and water.
To make ahead: This Coq au Vin can be made up to 1 day ahead, cooled, covered, and refrigerated. Rewarm over medium heat to 165°.
To freeze: Transfer the cooled Coq au Vin into an airtight container and transfer it to the freezer.
Thaw it out in the fridge overnight for serving the next day.
Transfer to a skillet/pan and reheat on medium heat until warmed or you can use 2-3 minutes in your microwave.

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