



A cheater's version of Coq au Vin, this chicken dish is served with egg noodles, or if you want to go a little Greek, with French fries cooked in olive oil. Either way, it makes a hearty and delicious meal. A dry wine like Shiraz is the best option for optimal flavor.

Chicken in Wine

Ingredients

7 small onions
1 clove garlic, chopped
1 thyme sprig
10 cremini mushrooms, quartered
1 tsp salt
1 tsp lemon pepper
1 tsp pesto Dijon mustard
2 cups chicken stock
1 cup dry red wine (Shiraz)

3 full chicken legs (including thighs)
2 tbsp butter, room temperature
3 tbsp flour
3 slices bacon

Instructions

Preheat your oven to 350°F.

In a cast iron pot, crisp the bacon; remove it once crisp and set it aside. Leave the bacon drippings in the pan and add the chicken legs, skin side down. Season with salt. Cook and turn the chicken to brown it on both sides. Remove the chicken from the pot and add the onions and mushrooms. Cook until caramelized.

Once the onions are caramelized, add the garlic and thyme sprig and cook for an additional minute. Remove the onions, mushrooms, garlic and thyme and place with the chicken. Add the chicken stock to the pot, scraping the bottom to remove any browned bits. Season with pepper. Mix the mustard in the wine. Once the brown bits have been removed, add the wine mixture to the chicken stock and cook for an additional 10 minutes. Add the chicken and mushroom mix to the stock mixture. Remove from heat and continue cooking in pre-heated oven for 1 hour.

Once cooked, carefully remove the chicken and mushroom mix using a slotted spoon. Make a roux by mixing the butter and flour together. Remove any fat from the sauce with a fat separator, and return it to heat on the stovetop. Add the roux and thicken to a gravy. Using a fork, tear the chicken and add it to the sauce along with the mushroom mix. Serve over noodles or French fries. Garnish with the reserved crumbled cooked bacon if desired.

Makes 4 to 6 servings.