

Happy
Mother's Day

Coq au Vin

Chicken in Wine Recipe



Ingredients *(makes 24 servings)*

23090 - 24 Chicken 8 piece (whole chicken)
 23330 - for cut IQF

01480 - 3lbs Mushrooms, quartered

01808 - 6 cloves Garlic, minced

01988 - 2 large Yellow Onion, diced

01400 - 3 large Carrots, sliced

11480 - 2lbs Bacon, diced

58766 - 4 cups Chicken broth

58260 - 1 1/2 tsp Thyme

53040 - 2 Tbsp margarine

56805 - 2 Tbsp flour

Red Wine

Cooking Steps

STEP 1

Marinate chicken in the red wine overnight or at least 1 hour. Retain red wine for cooking.

STEP 2

Cook bacon in large skillet, remove, and retain grease in the pan.

STEP 3

Over high heat, cook the chicken, skin side down 2-4 mins per side. Use batches as necessary.

STEP 4

Over medium heat, saute mushrooms, onions and garlic. Add butter and flour to create a roux.

STEP 5

Pour red wine into saute pan with veggies and roux, continuously stirring. Let reduce by 1/4 and add broth, chicken, and thyme.

STEP 6

Finish in oven until chicken temperature reaches 165. For best results cook a day ahead and reheat for service.