

Coq Au Vin Rouge

By Bob Skolnick
Photography by Marty Snortum Studio



Serves 8

- 2 large chickens, cut into eighths
- 8 oz sliced bacon, about a ½ inch thick
- 24 pearl onions, peeled
- 24 medium mushroom caps, trimmed and washed
- 1 large Spanish onion, finely diced
- 3 cloves garlic, minced
- 2¼ cups burgundy wine
- ½ cup brandy
- 1 pint chicken stock
- ½ cup unsalted butter
- 4 oz all purpose flour
- 1 bunch fresh thyme set aside eight whole sprigs (chop the rest)
- 1 oz ground thyme
- 3 oz chopped fresh parsley
- 1 oz Spanish or Hungarian paprika
- 2 oz Gold Medal Wondra Flour for sauce thickening
- Salt and pepper to taste

PREPARATION

Take the thick sliced bacon and cut to half-inch squares. Heat a medium sided, thick-bottom roasting pan and place the cut bacon in to cook until golden, but not too brown. Stir the bacon often to make sure all of the pieces cook evenly. Remove the cooked bacon pieces from the roasting pan with a slotted spoon, leaving the bacon fat behind. Set the cooked bacon pieces aside at room temperature. Set aside a few ounces of the bacon fat to cook the onions and mushrooms at a later time.

Season the all purpose flour with salt, pepper, ground thyme and the paprika and place in a flat container. Wash your chicken quarters and remove any excess fat under the skin. Pat dry the chicken pieces and fully coat both sides with the seasoned flour. Make sure the bacon fat is hot but not smoking. Place the flour coated chicken pieces skin side down in the bacon fat and sauté the chicken until golden brown on both sides. Remove the browned chicken pieces from the cooking fat and set aside on a platter at room temperature. Add the minced onion to the roast pan and sauté, scraping the bottom of the roaster to loosen any residue. When the onion is browned, add the minced garlic and the unsalted butter and sauté for a minute. Be careful as the garlic and butter will burn quickly. Add the brandy and simmer to burn off the alcohol. Add the burgundy wine (hold back ¼ cup) and simmer for 3 minutes to burn off the alcohol and reduce the cooking liquid by half. Scrape the bottom of the roast pan to loosen pan sediments. Add the chicken stock, which can be pre-heated. Stir to blend all ingredients and bring to a boil. Simmer for five minutes and then reduce the temperature. With a whip, vigorously stir in the Wondra Flour (You cannot substitute regular flour for Wondra flour. Gold Medal Wondra Flour has agents added specifically to thicken sauces and soups, and can be found in most grocery stores). Sprinkle the Wondra Flour into your simmering liquid gradually, whipping rapidly as you add it. Let the sauce simmer until thickened. Repeat the process until the sauce has thickened to the consistency of cream, just coating the back of a spoon. Add two thirds of the cooked bacon pieces and stir them into the sauce. Add the fresh chopped thyme and salt and pepper to taste. Return the chicken pieces to the roast pan, skin side up. Place the roast pan with the chicken in the burgundy sauce uncovered in a pre-heated oven at 375 degrees. Braise in the oven for one hour.

While the chicken is braising, sauté the mushrooms in a few ounces of bacon fat until they are golden on both sides. Remove the mushroom caps to a plate and sauté the pearl onions until golden brown. Add ¼ cup burgundy wine you reserved and 2 ounces of chicken stock to the sautéed pearl onions and simmer until the onions are tender, but not fully cooked. Add the mushroom caps to the onions and wine mixture and simmer for a minute. Remove the pearl onions and mushroom caps from the heat and set aside at room temperature. After the chicken has baked for 45 minutes, remove it from the oven and turn over the chicken pieces. Add in the pearl onions and mushrooms and stir them gently into the chicken and sauce. Return the Coq Au Vin Rouge to the oven for the remaining 15 minutes.

Remove the Coq Au Vin Rouge from the oven and let stand at room temperature for 15 more minutes. Any excess fat will come to the surface. Skim the fat with a ladle or a paper towel.

TO SERVE


Take two pieces of chicken and place in the center of a plate. Remove three pearl onions and three mushroom caps and place around the chicken, alternating the mushrooms and onions. Spoon several ounces of the sauce over the chicken, onions and mushrooms. Sprinkle the reserved cooked bacon pieces on top and garnish with a sprig of fresh thyme and fresh chopped parsley.

Oven roasted baby new potatoes match well with the Coq au Vin Rouge. Also, you should accompany this dish with a crusty French bread or toast triangles to dip in the sauce.

Buen Provecho!



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