



Every year around the holidays I crave the foods from my youth and this year is no exception. My father (a pastry chef) did not do a lot of cooking at home. So when he did pull out a pan we all took notice. This dish is one of classic French dishes he made and made well. I have revamped the original recipe a little and I use my favorite boneless-skinless chicken thighs but the flavor is every bit as good as I remember it. A great dish to serve at the holidays; it is as comforting as it is flavorful.

Chicken Coq Au Vin

2 tablespoons oil
3 pounds boneless-skinless chicken thighs
10 ounces button mushrooms quartered
4 strips bacon chopped
1 pound frozen pearl onions
1 tablespoon unsweetened cocoa powder
3 cups red wine
1 cup low sodium chicken broth
2 tablespoon corn starch mixed with 2 tablespoons water to make a slurry
2 tablespoons butter
2 tablespoons chopped fresh parsley

Heat the oil on medium high heat in a heavy bottom pot or Dutch oven. Then season the thighs lightly with kosher salt and sear on both sides for 2 minutes each. Take the chicken out and set aside. Add the quartered mushrooms and bacon to the pot then cook for 2 minutes. Incorporate the pearl onions and cook until lightly caramelized. Stir in the cocoa powder. Now pour in the red wine and bring to a simmer. Simmer for 2 minutes then add the chicken broth. Bring back to a very low simmer and cook for 45 minutes while covered. Remove the lid and check to see if chicken is tender, if not then cook for an additional 10 minutes. While simmering pour the corn starch slurry into the pot. Mix to thicken. Finish with 2 tablespoons butter and garnish with chopped parsley.

Makes 8 servings.