

# CANAS FEAST

❄️ DECEMBER 2015 CELLAR CLUB ❄️

## COQUAU VIN

PAIRED WITH 2013 MALBEC, YIELD: 6 SERVINGS

### INGREDIENTS:

2 TABLESPOONS OLIVE OIL  
4 OUNCES BACON OR PANCETTA, DICED  
3.5 POUNDS CHICKEN THIGHS  
TO TASTE KOSHER SALT AND FRESHLY GROUND BLACK PEPPER  
1/2 POUND CARROTS, CUT DIAGONALLY IN 1-INCH PIECES  
1 YELLOW ONION, DICED  
1 TEASPOON GARLIC, MINCED  
1/4 CUP COGNAC OR BRANDY  
12 OUNCES RED WINE  
1 CUP CHICKEN STOCK  
1/2 POUND CREMINI MUSHROOMS, QUARTERED  
10 FRESH THYME SPRIGS  
2 TABLESPOONS BUTTER, AT ROOM TEMPERATURE, DIVIDED  
1 1/2 TABLESPOONS FLOUR  
1/2 POUND SMALL WHOLE ONIONS

### METHOD:

1. Preheat the oven to 250°F.
2. In a large Dutch oven, heat the olive oil over medium heat and add the bacon and cook until lightly browned. Remove the bacon leaving the bacon fat and olive oil in the pan.
3. Pat the chicken dry and season both sides with salt and pepper.
4. Brown the chicken pieces in the Dutch oven in batches for about 5 minutes, turning to brown evenly. Remove the chicken and continue to brown the remaining chicken until all are done. Set aside.
5. Add the carrots and onions to the pan and cook until the onions are lightly browned. Add the garlic and cook for one minute. Add the Cognac and return the bacon, chicken, and any juices that collected into the pot.
6. Add the wine, chicken stock, cremini mushrooms and thyme and bring to a simmer. Cover the pot with a tight fitting lid and place in the oven for 30 to 40 minutes, until the chicken is just not pink. Remove from the oven and place on top of the stove.
7. Mash 1 tablespoon of butter and the flour together and stir into the stew. Bring the stew to a simmer and cook for another 10 minutes.
8. Season to taste. Serve hot.

Recipe by Chef Wendy Bennett of the Wine Country Cooking Studio - [Winecountrycookingstudio.com](http://Winecountrycookingstudio.com)