

QUAILHURST PINOT NOIR

COQ AU VIN

Vineyard Recommendation:

With this recipe, drink the same wine used for marinating and cooking the chicken, the award-winning Quailhurst Pinot Noir

Marinating the chicken in the wine adds depth of flavor. Starting two days ahead and rewarming the dish improves that flavor.

Marinating chicken

1 750-ml bottle Quailhurst Pinot Noir
1 large onion, sliced
2 celery stalks, sliced
1 large carrot, peeled, sliced
4 large garlic cloves, peeled, flattened
1 teaspoon whole black peppercorns
2 tablespoons extra-virgin olive oil
1 6-pound roasting chicken, backbone removed, cut into 8 pieces (2 drumsticks, 2 thighs, 2 wings with top quarter of adjoining breast, 2 breasts)

Cooking chicken

1 tablespoon olive oil
6 ounces thick-cut bacon slices, cut crosswise into strips
3 tablespoons all purpose flour
4 large shallots, chopped
4 large garlic cloves, chopped
4 large fresh thyme sprigs
4 large fresh flat-leaf parsley sprigs
1 small bay leaf
2 cups low-sodium chicken broth

4 tablespoons (1/2 stick) unsalted butter
1 pound assorted fresh wild mushrooms
20 1-inch-diameter pearl onions, peeled

Fresh flat-leaf parsley, chopped

For marinating chicken:

Combine Quailhurst Pinot Noir, onion, celery, carrot, garlic, and peppercorns in large pot. Bring to boil over high heat. Reduce heat to medium and simmer 5 minutes. Cool completely; mix in oil. Place chicken pieces in large glass bowl. Pour wine mixture over chicken; stir to coat. Cover and refrigerate at least 1 day and up to 2 days, turning chicken occasionally.

For cooking chicken:

Using tongs, transfer chicken pieces from marinade to paper towels to drain; pat dry. Strain marinade; reserve vegetables and liquid separately.

Heat oil in heavy large pot (wide enough to hold chicken in single layer) over moderately-high heat. Add bacon and sauté until crisp and brown. Using slotted spoon, transfer bacon to small bowl. Add chicken, skin side down, to drippings in pot. Sauté until well-browned on each side. Remove chicken to large bowl. Add vegetables reserved from marinade to pot. Sauté until brown. Mix in flour; stir about 2 minutes. Gradually whisk in reserved marinade liquid. Bring to boil, whisking frequently. Cook until sauce thickens, whisking occasionally, about 2 minutes. Mix in shallots, garlic, herb sprigs, and bay leaves, then broth. Return chicken to pot, arranging skin side up in single layer. Bring to simmer; reduce heat to medium-low. Cover pot and simmer chicken 30 minutes. Using tongs, turn chicken over. Cover and simmer until tender, about 15 minutes longer. Test for doneness.

Meanwhile, melt 3 tablespoons butter in heavy large skillet over medium heat. Add mushrooms; sauté until tender. Transfer mushrooms to plate. Melt remaining 1 tablespoon butter in same skillet. Add onions and sauté until beginning to brown. Transfer onions to plate alongside mushrooms; reserve skillet.

Using tongs, transfer chicken to plate. Strain sauce from pot into reserved skillet, pressing on solids in strainer to extract all sauce; discard solids. Bring sauce to simmer, scraping up browned bits. Return sauce to pot. Add onions to pot and bring to simmer over medium heat. Cover and cook until onions are almost tender, about 8 minutes. Add mushrooms and bacon. Simmer uncovered until onions are very tender and sauce is slightly reduced, about 15 minutes. Tilt pot and spoon off excess fat from top of sauce. Season sauce with salt and pepper. Return chicken to sauce. (Can be made 1 day ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated.) Rewarm over low heat.

Arrange chicken on serving platter; Spoon sauce and vegetables over. Sprinkle with chopped parsley.

Makes 4 to 6 servings.