

## Coq au Vin

Large, fireproof casserole  
3-4 oz. chunk lean bacon  
2 tbs butter  
2 ½ - 3 lb. cut-up chicken  
pepper (no salt; the bouillon is very salty)  
¼ cup cognac

- Remove rind and cut bacon into *lardons*; simmer 10 min. in quart of water, rinse. dry. Sauté in butter until lightly browned –remove to side dish. Dry chicken and brown in hot fat. Pepper. Return bacon to casserole with chicken. Cover, cook slowly 10 minutes, turning chicken once. Uncover, pour in cognac and flame.



3 cups red wine  
1-2 cups canned beef bouillon  
2 cloves mashed garlic  
¼ tsp thyme  
1 bay leaf

- Pour wine into casserole; add enough bouillon barely to cover. Stir in garlic, herbs. Bring to simmer. Cover and simmer slowly 25 – 30 minutes or until tender. While the chicken is cooking, prepare:

--1 pkg frozen pearl onions, simmered 10-15 min in covered saucepan with 2 tbs butter, ¼ cup vermouth (or white wine or beef bouillon) , parsley, 1/3 bay leaf, ¼ tsp thyme  
--½ lb. mushrooms sautéed in butter with chopped shallots

3 tbs flour  
2 tbs softened butter

- Remove chicken to side dish. Reduce chicken cooking liquid to about 2 ½ cups. Blend butter and flour into a smooth paste. Beat paste into hot cooking liquid with a wire whip. Simmer two minutes.
- Arrange chicken in casserole; add onions and mushrooms and baste with sauce.
- Decorate with parsley