

## **Danielle Kartes Cooks Coq au Vin**

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**Yield: Serves 4**

Prep time: 20 minutes

Cook time: 60-90 minutes

### **Ingredients:**

4 slices bacon, chopped  
6-8 bone-in, skin-on chicken thighs  
Salt and pepper to taste  
4 carrots, peeled and sliced on the bias  
1 cup frozen pearl onions  
2 cups cremini or baby bella brown mushrooms, halved  
1/2 red onion, sliced  
3 sprigs lemon thyme  
1 fresh bay leaf, dry is fine  
4-6 cloves fresh garlic, smashed  
2 cups light red wine like a pinot noir

### **Directions:**

1. Preheat your oven to 350°F. In a heavy bottom cast iron (preferably enamel covered, but any pan suitable to go from stove top browning to oven braising is okay), brown the bacon, then remove with a slotted spoon and set aside.
2. Season both sides of the chicken with salt and pepper.
3. Over medium to medium-high heat brown each chicken thigh in the olive oil, skin side down until golden and crisp, about 4-5 minutes. Remove the chicken from the pan and set aside.
4. Sauté the vegetables and herbs for 2-3 minutes in the chicken drippings and then add the garlic. Nestle the chicken thighs skin side up amongst the veggies and add the wine.
5. Add the bacon and one cup of water. Season the entire thing again with salt and pepper.
6. Cover tightly and bake 60-90 minutes or until the chicken is fall-apart tender and the sauce has reduced.