



Recipe of the Week

CLASSIC COQ AU VIN

Perfect for a cold winter's night

Ingredients

2tabs butter
1 chicken
4 rashers streaky bacon
20 pickling onions peeled
6 garlic cloves peeled
20 button mushrooms
3 carrots sliced
2 sprigs thyme
2 sprigs parsley
3 bay leaves
750ml dry red wine
Salt & black pepper

Method

1. Cut up chicken and dust with flour.
2. Melt butter in a deep, heavy saucepan and brown chicken; remove from pan and set aside.
3. Saute chopped bacon until the fat runs. Add onions and garlic, saute, then add carrot, mushroom, herbs and wine. Cover and bring to the boil.
4. Return chicken to the pot, reduce heat, cover and simmer for 30 minutes or until tender.
5. Remove chicken and veges, set aside. Take off lid, return to a rapid boil until the liquid reduce by about half. Stir frequently.
6. Return and reheat chicken.
7. Season and serve