

## COQ AU VIN

A classic from the French kitchen and a good stand by for winter

- Ingredients**
- 4 chicken legs
  - marinade*
    - 1 onion, chopped
    - 2 cloves
    - ½ tsp peppercorns
    - 4 cloves garlic
    - 25g (1oz) smoked bacon
    - 20 shallots, peeled and left whole
    - 2 carrots, sliced
    - 2 celery, sliced
    - a generous sprig of thyme
    - 500 red wine
  - 25g flour
  - garnish*
    - 100g (4oz) smoked bacon
    - 150g (6oz) button mushrooms

**Method**      *Start the day before* by marinating the chicken legs in the red wine with the vegetables and seasoning.

The next day take the chicken out of the marinade. Heat a sauté pan and when hot brown the meat on both sides. Sprinkle over the flour to coat the meat then strain on the marinade. Bring to the boil.

Add the vegetables back into the pan and simmer the chicken for 30-40 minutes until the meat is cooked.

Meanwhile slice the bacon into strips and fry in a small pan. Add the mushrooms whole or halved if bigger and cook for a few more minutes. Set aside.

*To serve* take the chicken and whole shallots out of the sauce and place on a serving platter. Strain the sauce, check the seasoning and spoon over the chicken. Sprinkle over the bacon and mushrooms. Serve with new potatoes and a green vegetables.

**Note**      To peel shallots and baby onions whole place them in a saucepan of water. Bring to the boil and then turn off the heat. When cool enough to handle cut off the tops and peel away the skins. Don't cut the base of the shallots, or they will fall apart.