

## *The Marv's Meats Recipe Collection #32*

### **Coq au Vin (Chicken in Red Wine)**

4 lbs. – chicken pieces (any combination of legs, thighs, breasts or wings)  
6 TBS – flour  
salt & pepper  
Bouquet Garni: 1 bay leaf, 1 sprig thyme, 1 sprig rosemary, 8 sprigs parsley  
(tied together with twine or wrapped in cheese cloth)  
4 oz. – bacon, ¼ inch dice  
24 – small button mushrooms, trimmed, washed & dried  
1 TBS – olive oil  
2 oz. - butter  
24 – small cooking onions, peeled  
2 TBS – Cognac  
3 cups – Red Burgundy/Pinot Noir  
3 cloves – garlic, peeled  
¼ tsp. – nutmeg, freshly grated  
1 tsp. – sugar

- 1 – Season chicken pieces with salt & pepper & dredge in flour.
- 2 – Heat olive oil in a large skillet or pot. Add butter. Cook onions, bacon & mushrooms until soft & set aside. In the same pan brown chicken pieces on all sides – approx. 10 minutes. Add Cognac & carefully ignite, shaking pan gently until flam subsides. Pour in wine, add bouquet garni, garlic cloves, nutmeg, sugar & salt & pepper to taste. Bring to a simmer, cover & cook 1 hour, stirring occasionally.
- 3 – Add the reserved onions, bacon & mushrooms & cook 30 minutes longer.
- 4 – Remove chicken pieces to a serving platter & cover with foil to keep warm. Discard bouquet garni & boil sauce over high heat 2-3 minutes to thicken. Pour over chicken & serve immediately.
- 5 – Bon appetite!



**MARV'S**  
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