

Coq au Vin

Serves: 1

Prep time: 20-30 Minutes

Cooking time: 45 Minutes

*A good one for those
cold winter nights*



Ingredients:

- 1 chicken leg
- 1 chicken thigh
- 1 shortcut bacon, cut into bite size pieces
- ½ cup red wine
- 1 tablespoon butter
- 3 button mushrooms, sliced
- ½ small carrot, sliced
- ½ celery stalk, sliced
- ½ teaspoon minced garlic
- 2 tablespoons chopped onion

Garnish with chopped chives

Chicken Stock

- 1 cup chicken stock
- *Optional extras**
- 2 tablespoons carrots, chopped
- 2 tablespoons celery, chopped
- 2 tablespoons chopped onion
- 1 tablespoon rosemary
- 1 tablespoon parsley
- 1 tablespoon thyme

Method:

- To add flavour to the chicken stock, place all stock ingredients in a saucepan and simmer on low for 25-30 minutes. Drain the stock and reserve the liquid
- Heat oil in pan over medium heat and pan fry the chicken pieces, turning to brown evenly, cook for approximately 10 minutes or until cooked through
- Remove from heat and keep warm
- Wipe pan clean and return to heat, add butter and bacon, onion and garlic, stir for 1 minute, then add the mushrooms, celery and carrot and cook for 3-5 minutes till just tender
- Add chicken stock and (**add reduced wine below**) simmer on low for 15 minutes. Return chicken to the sauce and reheat
- ***Add wine to a separate saucepan and bring to boil, reduce heat, simmer on low for 10-15 minutes to reduce by about half, add to the stock above**

Serve with mashed potato and chopped chives