

COQ AU VIN

*Submitted by  
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PAIR WITH:

"ST. HELENA"  
CABERNET SAUVIGNON



INGREDIENTS

14 chicken thighs skin removed  
4 chicken drumsticks skin removed  
2 cans of diced and peeled tomatoes  
1 teaspoon of chicken bouillon concentrate  
10 large carrots peeled cut in 3-inch sections and halved  
5 to 6 medium onion, quartered & sliced  
5 garlic cloves, minced  
2 tablespoons tomato paste  
1 teaspoon fresh thyme leaf, 2 bay leaves  
A little Safran  
A small glass of red wine  
Salt and pepper to taste

PREPARATION

- Pour 1 tablespoon of olive oil into a large skillet or sauté pan.
- Add the mushrooms and sauté over medium-high heat until brown, about 10 minutes.
- Add to a large cast iron pot.
- Add the bacon/Pancetta to a large skillet over medium-high heat.
- Cook until the bacon is crispy, about 4 minutes, then add the onions.
- Cook until the onions are translucent, soft and turning brown.
- Add to the cast iron pot.
- Brown the chicken in the skillet and flambee with the Cognac at the end.
- Note: turn off the exhaust fan prior to flambee and keep a lid handy to cover the skillet should the flambee get out of control (it should not!).
- Add the chicken to the cast iron pot and whatever liquid is left in the skillet.
- Add the red wine, bouillon concentrate, garlic, tomato concentrate, and herbs.
- Turn the heat to medium/low and reduce to a simmer after a few minutes.
- Cook until the chicken almost starts falling off the bone for 1 hour+.