



Ingredients

- ✓ 4 large chicken breasts
- ✓ 1 1/2 cups red wine
- ✓ 1 cup chicken stock
- ✓ 1/4 cup brandy (optional)
- ✓ 1/4 pound pancetta, cut into 1/2 inch pieces
- ✓ 1 medium onion, quartered then thinly sliced
- ✓ 4 medium carrots, cut into 1 inch pieces
- ✓ 4 garlic cloves, minced
- ✓ 2 tablespoons tomato paste
- ✓ 2 teaspoons fresh thyme leaves
- ✓ 8 ounces mushrooms, thickly sliced
- ✓ 8 ounces pearl onions, peeled
- ✓ Beurre manie (see notes for the options)

Julia Child's Coq Au Vin

Prep Time: 45 minutes Cook Time: 30 minutes

Julia Child's Coq Au Vin has always intimidated me. It seems so complex on the surface. But guess what? It's super easy, and incredibly delicious. Yes, it took me a little while, but it was a lovely, meditative exercise. Here is my adapted version.

Directions

1. Place the chicken in a medium-sized bowl and pour the wine, chicken stock, and (if using) the brandy over the top. Prep the vegetables.
2. Add the pancetta to a large skillet or braiser over medium-high heat. Cook until crispy, about 8 minutes, then remove it from the pan with a slotted spoon.
3. Remove the chicken from the wine marinade (save the marinade) and dry the chicken with paper towels. Salt and pepper to taste. Working in two batches if needed, place the chicken in the pan. Sear until golden on both sides (about 5 minutes each side) then remove the chicken from the pan.
4. Add the sliced onion and carrots to the pan and let them cook until the onion is golden brown, about 7-8 minutes. Add the garlic to the pan and cook for 1 minute.
5. Push the vegetables to the side of the pan and add the tomato paste. Cook the tomato paste until it is fragrant and begins to darken. Pour the reserved wine marinade into the pan, scraping the bottom to remove any stuck on bits.
6. Nestle the chicken into the pan and sprinkle the thyme over top. Cover the pot, turn the heat to low, and simmer for 40 minutes.
7. Saute the mushrooms over medium-high heat until brown, about 10 minutes. Set to the side.

(continued below)

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8. Add the pearl onions to the pot with the chicken and cook for 10 minutes more.

9. In a small bowl mix together your choice of beurre manie. Remove the chicken from the pan then add the beurre manie. Stir it into the sauce and let it thicken. Season to taste with salt and pepper.

10. Add the chicken back into the pan and top with the cooked bacon and mushrooms. Sprinkle with a little fresh thyme.

Beurre Manie options:

- Traditional beurre manie: 2 tablespoons flour + 2 tablespoons softened butter
- GF version, which was incredible: 2 tablespoons corn starch + 2 tablespoons softened butter

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