

Slow Cooker Coq au Vin

Adapted from a recipe by Julia Child

Ingredients:

1. 2 lbs boneless, skinless chicken thighs
2. 2 tbsp flour
3. 1/2 tsp salt
4. 2 tbsp olive oil
5. 4 thick slices bacon, cut into 1" pieces
6. 12 baby onions, peeled, or 2 medium onions quartered
7. 8 oz mushrooms, quartered
8. 4 carrots, peeled and quartered
9. 3 cloves garlic, peeled and smashed
10. 1 tbsp tomato paste
11. 4 sprigs of fresh thyme
12. 1 bay leaf
13. 1/4 cup / 2 fl oz cognac or brandy
14. 2 cups dry red wine

Method:

1. Pat the chicken dry and toss in flour and salt to coat
2. Heat the oil in a skillet on medium; brown the chicken for 3 minutes.
3. Transfer the chicken to the slow cooker with the remaining flour
4. In the same skillet sauté the bacon, onions, and mushrooms for 3 minutes (work in batches -do not overcrowd pan); add the mixture to the slow cooker and
5. Stir in the garlic and tomato paste
6. Add the thyme and bay leaf to the slow cooker; add the cognac and wine
7. Stir, cover and cook on LOW: 7-8 hours or HIGH: 3-4 hours

Traditionally, the dish is served over buttered boiled potatoes. It goes equally well over mashed potatoes, buttered noodles, or creamy polenta.

Enjoy with a robust red wine—a Burgundy, Cabernet, Shiraz, or Barbera will pair well.