

french, over noodles, chicken, pressure cooker, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!



This recipe is written for a pressure cooker, but could easily be adapted to traditional cooking methods

## Coq au Vin - Chicken in Wine

Date added: 2020/10/04

### Ingredients

- Unordered List Item3lb chicken thigh
- 3-4oz Bacon (in 1" squares)
- 8oz baby bella mushrooms (sliced)
- 12oz pearl onions 
- flat leaf Parsley 
- Rosemary 
- Thyme 
- 1 bay leaf
- ¼ cup Sherry
- 2½ cup red wine (We used Merlot : Recipe called for 3 cups )
- 1 cup chicken stock
- ½ TBS tomato paste
- 4 TBS butter (½ stick)
- 3 TBS flour
- 2 cloves garlic (smashed)
- carrot 
- 1lb Egg noodles (We only cook ½ pound for each of the 2 meals we eat from this batch, that way we don't have pasty leftover noodles) 

### Method

1. Heat electric pressure cooker using saute function, cook bacon until crispy, remove bacon from pot to storage bowl while leaving the fat in your pot.
2. Fry mushrooms in bacon fat until browned, then remove from pot to storage bowl while leaving bacon fat in your pot.

3. Add 2 TBS butter to pot, once melted brown the outside of chicken thighs in small batches seasoning with a pinch of salt for each batch, remove chicken to storage bowl; Don't worry if they're underdone here, they finish cooking in a later step.
4. Fry onions in the fat which remains in your pot, then briefly saute garlic
5. With onion and garlic in pot, deglaze with sherry. Then add wine, chicken stock, and tomato paste.
6. Return chicken, bacon, and mushrooms to pot, then add bay, thyme, and rosemary.
7. Seal pressure cooker and cook for 12 minutes at high pressure.
8. While chicken is cooking, prepare egg noodles and toss with butter and chopped parsley.
9. In a small bowl, add 3 TBS flour to 2 TBS softened butter and mix into a paste.

## Notes

Inspired by: <https://smittenkitchen.com/2006/12/magnificence-au-vin/> and <https://www.bonappetit.com/recipe/instant-pot-coq-au-vin>

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Last update: **2024/08/07 01:20**

