

french, over noodles, chicken, pressure cooker, sunday night



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

- 3lb chicken thigh
- 3-4oz Bacon (in 1" squares)
- 8oz baby bella mushrooms (sliced)
- 2 large yellow onions in large dice OR 12oz pearl onions
- pinch dried Rosemary, ground fine
- 1/2 tsp dried Thyme
- 2 bay leaf
- 1/4 cup Sherry
- 3 cups red wine (We used Merlot)
- 1 cup chicken stock
- 1/2 TBS tomato paste
- 4 TBS butter (1/2 stick)
- 3 TBS flour
- 2 cloves garlic (smashed)
- 1lb Egg noodles (We only cook 1/2 pound for each of the 2 meals we eat from this batch, that way we don't have pasty leftover noodles. Lightly butter and toss with herbs if desired.)

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 parsley chiffonade (Aka Ribbons, roll and slice).
9. In a small bowl, add 3 TBS flour to 2 TBS softened butter and mix into a paste. Also called a beurre manie.
10. After chicken has simmered, manually release pressure, remove herbs and discard, then remove chicken and vegetables and set aside.
11. Add flour and butter paste to sauce in pot, over heating saute function, then whisk until dissolved. Then cook for ~3 minutes until thickened and flour taste is gone.
12. Return chicken and vegetables to pot and coat with sauce. Serve over prepared noodles with a crusty bread.

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**

