

Chicken coq au vin

Martha Stewart (March 2016), adapted HdeH

Serving: 6

- 6 large garlic cloves smashed
- 4 whole black peppercorns
- 2 sprigs fresh thyme, plus more for garnish
- 1 bay leaf
- 7 fresh sprigs flat-leaf parsley, stems and leaves separated

- 2 skinless and boneless whole chicken breasts
- 2 tablespoons olive oil
- 8 ounces pearl onions, peeled
- 12 ounces white button mushrooms, halved or quartered
- 1 tablespoon unsalted butter
- Salt and freshly ground pepper to taste
- 3 tablespoons cognac
- 1 cup dry red wine (HdeH: use 1 ½ cup total)
- 3 ¼ cup homemade chicken stock, or canned low-sodium chicken broth, skimmed of fat
- 1 tablespoon tomato paste (HdeH, 1 small can)
- 1 tablespoon cornstarch



Photography: Henri T de Hahn

NOTE: (HdeH add 4-6 bacon strips to enhance the flavor)

1. Using a small piece of cheesecloth, make a bouquet garni: Wrap 3 garlic cloves, peppercorns, thyme, bay leaf, and parsley stems; tie in a bundle with kitchen twine.
2. Cook bacon strips if included in recipe.
3. Cut chicken into strips about 2 inches long and ¾ inch wide. In a large, deep skillet or a Dutch oven, heat 1 tablespoon oil over medium-high heat. Add onions and remaining 3 cloves garlic; cook, stirring occasionally, until they begin to brown, about 4 minutes. Add mushrooms; cook until golden, about 4 minutes. Transfer to a dish.
4. Add butter and remaining 1 tablespoon olive to skillet. Season chicken with salt and pepper; cook in two batches until browned, about 1 minute per side. Return all chicken to pan. Add cognac and wine. Use a wooden spoon to scrape up any cooked-on bits from the bottom. Add chicken stock; stir in tomato paste. Add bouquet garni. Bring to a boil; reduce heat to a simmer, and cook, covered, 15 minutes (HdeH cook less). Add the reserved mushrooms, onions, and garlic; cook 5 minutes more.
5. Using a slotted spoon, transfer chicken and vegetables to a bowl. Discard bouquet garni. Over high heat, reduce broth by half, about 12 minutes. In a small bowl, dissolve cornstarch in 1 tablespoon cold water. Pour back into broth, and stir until incorporated. Cook 2 minutes. Return chicken, onions, and mushrooms to pot; cook over medium-low heat until heated through. Chop parsley leaves, and stir in. (HdeH add chicken stock if necessary). Garnish with thyme. Serve hot.