

COQ AU VIN

For 15 serves

4 large chickens – cut into 6/8 pieces, bone in

Gf plain flour for dusting

250g bacon or spec- cut into lardons

1 bottle red wine

Stock to cover chicken in pot

2 lge onions- chopped and sautéed

6 cl garlic- chopped and sautéed

2 tbl tomato paste

Bouquet garni

400g button mushrooms- sauteed

Parsley, salt and pepper

METHOD

Saute bacon in heavy based casserole, remove...Dust chicken in flour add some butter and oil to pan and saute until golden (don't crowd pan). Scatter 2 tablespoons flour over chicken and saute, add onions, garlic, tomato paste, red wine and reduce. Add bouquet garni and cover chicken with enough stock. Simmer or put in oven for around 1hr, remove chicken from pan and reduce sauce by half... check for seasoning. Add chicken, mushrooms, parsley. Remember the chicken will cook more in the reheating process. Remove from casserole and COOL quickly. Refrigerate. To serve, remove from fridge and come to room temperature. Put in slow cooker and put on High for 1hr then on LOW. 2 hrs is OK. OR put back in oven on 150 deg for 1hr. DO NOT ALLOW TO SIT AT WARM TEMPERATURE FOR LONG. PLAN WHEN YOU WILL BE SERVING. (WE don't want to kill anyone with salmonella.)