

Coq au Vin Bianco

Servings: 4

Source: *The New Basics Cookbook*, p. 398

Ingredients

- 2 cups Tiny Pearl Onions
- 2 Unsalted Butter
- 1 cup Onion, Coarsely Chopped
- $\frac{3}{4}$ cups Flour
- $\frac{1}{2}$ teaspoon Paprika
- $\frac{1}{2}$ teaspoon Salt
- $\frac{1}{2}$ teaspoon Freshly Ground Pepper
- 1 lb. Chicken, Cut Into 8 Serving Pieces
- 2 Olive Oil
- 6 slices Bacon, Cut Into 1-Inch Pieces
- 1 teaspoon Sugar
- 1 lb. Mushrooms, Stems Discarded, Caps Quartered
- 1 Bay Leaf
- 2 cups Dry Italian White Wine, like Soave or Orvieto
- 1 cup Chicken Stock
- $\frac{1}{2}$ teaspoon Dried Thyme
- 2 Italian Parsley, chopped (for garnish)

Method

1. Using a sharp knife, make a small X in the root end of each pearl onion. Bring a saucepan of water to a boil, add the pearl onions, lower the heat, and simmer about 10 minutes. Drain, rinse under cold water, and peel.
2. Melt the butter in a large flame-proof casserole. Add the chopped onion, and saute over low heat, until soft and translucent, about 10 minutes. Using a slotted spoon, remove the onions and set aside.
3. Combine the flour, paprika, salt and pepper in a mixing bowl. Dredge the chicken in the flour, shaking off any excess.
4. Add the olive oil to the casserole, and brown the chicken on all sides. Return the chopped onions to the pot.
5. Cook the bacon in a skillet over medium-low heat until it is lightly colored and the fat is rendered. Remove the bacon with a slotted spoon, and add it to the chicken.
6. Add the pearl onions to the skillet and cook them, over medium heat, tossing constantly, until lightly browned. Sprinkle them with the sugar, and continue cooking until the onions are caramelized, 3 to 5 minutes. Add them to the chicken.
7. Add the mushrooms to the skillet, and cook over medium heat until tender, about 5 minutes; add them to the chicken.

8. Add the bay leaf, wine, stock, and thyme to the casserole. Cover, and bring to a boil. Reduce to a simmer and cook until the juices run clear when the meat is pierced with a fork, 30 minutes.
9. Transfer the chicken and vegetables to a warmed platter. Bring the remaining liquid to a boil and reduce until it is slightly thick, about 10 minutes. Pour the sauce over the chicken, and serve garnished with the chopped parsley.