

# Coq Au Vin

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## Ingredients

4 large stewing hen legs  
1 large yellow onion, cut into ½ inch dice  
1 large carrot, cut into ½ inch dice  
2 celery stalks, cut into medium dice  
1 head garlic, halved horizontally  
1 bottle red wine (the richer the wine, the richer the sauce)  
1 bouquet garni  
Salt and freshly ground pepper  
¼ cup olive oil  
2 tablespoons tomato paste  
3 tablespoons all-purpose flour  
3 cups veal stock  
1 pint pearl onions, peeled  
½ lb. smoked slab bacon  
1 pound small domestic mushrooms  
3 Tbs. flat-leaf parsley

## Directions

In a large bowl, combine the legs, onion, carrot, celery, garlic, wine and bouquet garni. Cover with plastic wrap and refrigerate for 24 to 36 hours.

Strain the legs and the vegetables from the marinade, reserving the liquid, and separating the legs and vegetables. Season the legs with salt and pepper.

Heat the olive oil in a large Dutch oven. When it begins to smoke, add the legs in batches, being sure not to crowd the pan. Brown evenly and deeply on all sides, about 8 minutes per side. Set the finished legs to the side and discard the oil; replenish between batches.

When finished browning the legs, reduce heat to medium and add the reserved vegetables to the pot. Cook until they soften and begin to brown, about 5 to 8 minutes. Stir in the tomato paste and cook for about 2 minutes, and then add the flour, stirring again for about 2 minutes. Add the reserved marinade and, as it bubbles up, use a wooden spoon to scrape the bottom of the pot and incorporate any flavorful bits into the broth. Reduce the liquid by half, about 20 – 25 minutes, and then add the stock. As it reaches a boil, reduce the flame to low and maintain a slow and gentle simmer for 1 hour, at which point the meat should be meltingly tender.

Meanwhile, prepare the rest of the ingredients: Blanch the pearl onions in boiling water for 5 to 7 minutes, until tender. Strain and set aside. Cook the bacon in a dry sauté pan over medium heat until brown, about 10 minutes, and remove with a slotted spoon. Add the mushrooms to the sauté pan and the now very hot rendered bacon fat, cook until brown, about 5 minutes, and remove with a slotted spoon. Add the blanched pearl onions to the pan, sautéing until they too are brown, about 5 minutes.

Remove the legs from the braising liquid and strain the contents of the pot, reserving the liquid and discarding the vegetables. Bring to a strong simmer and skim the surface of the sauce as it bubbles, removing any visible fat. When the sauce has reduced by half, return the legs to the pot along with the bacon, onions, and mushrooms and simmer for an additional 15 minutes. Just prior to serving, add the chopped parsley.

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