

## Coq au Vin

### Ingredients:

6 double chicken breasts, skinned and boned  
8 slices bacon, diced  
4 T. butter  
1 box fresh mushrooms  
12+ small white onions, peeled  
2/3 cup sliced scallions  
2 cloves garlic, crushed (I use more)  
2 ½ T. flour  
1 tsp. salt  
¼ dried thyme  
1/8 tsp. pepper  
2 C. Burgundy  
1 C. canned condensed Chicken broth  
12+ small new potatoes  
chopped parsley

Wash chicken and drain on paper towels.

In Dutch oven sauté bacon until crisp and remove. Add butter to drippings and heat. Add chicken and brown well. Remove.

Pour off all but 2T of fat from dutch oven. Add mushrooms and white onions, cook until nicely browned. Remove and set aside with chicken and bacon. Add scallions and garlic, sauté 2 minutes. Remove from heat, stir in flour, salt, thyme and pepper. (I had to add more fat as it became very dry).

Return to heat stirring constantly (or whisking) until the flour is browned – 3 minutes.

Gradually stir in burgundy and chicken broth. Bring to boiling, stirring.

Remove from heat, add bacon, chicken, mushrooms and onions. Refrigerate overnight.

Next day add potatoes. Cook covered @ 350 for 1- 1 ½ hours or until potatoes are done.

Serve with French bread and a tossed salad. Serves 6+

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