



## COQ AU VIN

- 1 Fryer Chicken
- 3 Tablespoons Butter
- 1/4 Pound Minced Salt Pork
- 1/2 Cup Pearl Onions
- 1 Sliced Carrot
- 3 Minced Shallots
- 1 Clove Garlic, Chopped
- 2 Tablespoons Flour
- 2 Tablespoons Parsley, Minced
- 1 Tablespoon Fresh Chervil or Marjoram
- 1/2 Bay Leaf
- 1/2 Teaspoon Thyme
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 Tablespoon Brandy
- 2 Cups Dry Red Wine
- 1/2 Pound Sliced Mushrooms
- Salt and Pepper To Taste

## DIRECTIONS

1. Cut chicken into pieces.
2. Melt butter in a large heavy skillet.
3. Add salt pork, pearl onions, carrot, shallots, and garlic.
4. Brown lightly.
5. Push the vegetables to the side and brown the chicken on all sides.
6. Add flour, parsley, chervil, bay leaf, thyme, salt, pepper and brandy.
7. Stir until combined.
8. Stir in wine and simmer, covered for 1 hour.
9. Add mushrooms and adjust seasoning.
10. Skim off any fat. Serve chicken with vegetables and sauce.