

WINE-BRAISED CHICKEN

Ingredients:

- 1 chicken, cut in pieces
- 1 slice of bacon, cut in pieces
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 Tbsp. parsley, minced
- 1 sprig of thyme¹
- 1 pinch of nutmeg
- 3 garlic cloves
- 3 cups red wine
- 24 small mushrooms
- 12 pearl onions
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 Tbsp. Cognac

Saute the bacon in a pot. Drain the bacon grease. In the same pot, saute the chicken pieces in the butter and oil until they are brown. Add the cognac and flambé.² Add the parsley, thyme, garlic, salt, pepper, nutmeg, and wine and simmer for an hour, stirring from time to time. In a skillet, brown the onions, whole or cut into quarters if they are large.³ Remove them from the pan and saute the mushrooms for 5 min. Add the onions and mushrooms to the meat and simmer another 45 min. Serves 8.

ACTIVITIES

1. What is the difference between a *poule*? A *coq*? A *poularde*? A *poulet*? A *poulette*? A *poussin*?
2. Search on-line for the definition of a *bouquet garni*.
3. Search on-line for recipes for *coq au vin*. What type of red wine is suggested?
4. From what fruit is cognac made? Where is the region of Cognac? Why does it burn?
5. What is the difference between a spice and an herb? Cite some examples of each. Search for the countries that they come from?

Notes

¹ If you use powdered thyme, use 1/2 tsp.

² *Flambé* the cognac immediately after adding it to the pan. Otherwise the alcohol evaporates. A long fireplace match is useful for lighting it.

³ If you cannot find pearl onions, you can use small onions that have been quartered.