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Coq au Vin- Chicken Braised in Red Wine

Recipe adapted from [Serious Eats](#)

4 bone-in, skin-on chicken thighs
4 chicken drumsticks
2 cups dry red wine
Olive oil
1/4 pound thick-cut bacon, diced
Kosher salt and freshly ground black pepper
8 ounces button or cremini mushrooms, woody stems trimmed if necessary, quartered
8 ounces pearl onions, peeled (frozen is fine, do not thaw before cooking)
3 medium carrots (10 ounces), diced (about 1 1/2 cups)
4 medium cloves garlic, crushed
2 sprigs thyme
2 bay leaves
2 cups homemade chicken stock or low-sodium chicken broth
8 ounces button or cremini mushrooms, woody stems trimmed if necessary, quartered
8 ounces pearl onions, peeled (frozen is fine, do not thaw before cooking)
3 tablespoons cold unsalted butter, cubed
1/4 cup minced flat-leaf parsley

Equipment

Cutting board
Chef's knife
Large Dutch oven or heavy-bottomed pot
Large plate
Slotted spoon
Tongs
1 qt Ziplock bag
Paper towels
Whisk

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1. Preheat oven to 350°F. Add chicken to a large zipper-lock bag. Pour in the wine and seal bag, pressing out air. Let marinate while you prepare the remaining ingredients.
2. In a large Dutch oven or heavy-bottomed pot, heat 1 teaspoon olive oil, over medium-high heat. Add the bacon and cook until browned, about 6-8 minutes. Remove the bacon with a slotted spoon and reserve, leaving the drippings in the pot.
3. Remove the chicken from the zipper-lock bag, reserving the wine, and pat dry. Season with salt and pepper. Add the chicken without overcrowding the pot. Depending on the size of your pot, you might need to work in batches. Brown the chicken on all sides until golden brown, about 8-10 minutes. Remove the chicken to the plate with the bacon and reserve.
4. Add the mushrooms and sauté until browned. Add the pearl onions, carrots, and garlic and cook, stirring, until lightly browned, 5 to 8 minutes. Add the cooked bacon, reserved wine, thyme, and bay leaves and bring to a simmer, stirring up any browned bits.
5. Stir in stock. Add chicken legs skin side up so that they are partially submerged but the top of the skin is above the liquid. Pour in any accumulated juices from the chicken. Transfer to oven and cook, uncovered, for 1 hour.
6. Add the browned chicken thighs, nestling them skin side up amongst the legs, and return to the oven. Cook until the thighs are just cooked through, 20 to 25 minutes.
7. Transfer chicken to a clean plate or baking sheet. Set Dutch oven over medium-low heat and simmer, stirring occasionally, until sauce is lightly viscous, looks slightly glossy, and tastes rich, 15 to 18 minutes. Whisk in butter, then season with salt and pepper to taste. Stir the parsley. Return the chicken to the pot and spoon the sauce on top. Serve immediately.