
Coq Au Vin II

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 4

1 five pound roasting chicken, cut into pieces

1/2 cup flour

1/2 cup butter

3 slices raw bacon, chopped

10 small white onions, peeled and left whole

1 clove garlic, chopped

1/4 teaspoon thyme

1 sprig parsley

1 bay leaf

8 whole mushrooms

2 ounces (1/4 cup) warmed brandy

1 cup Cabernet sauvignon

salt (to taste)

pepper (to taste)

Preheat the oven to 300 degrees. Dredge the chicken with flour.

In a skillet, heat the butter. Add the chicken and brown on all sides.

Transfer the chicken to an earthenware or Corningware casserole. Add the bacon, onions, garlic, thyme, parsley, bay leaf, mushrooms and salt and pepper to taste. Pour the brandy over the chicken and ignite. When the flame dies, add the wine.

Cover and bake until the chicken is tender, about 2-1/2 hours.

Chicken

Per Serving (excluding unknown items): 1135 Calories; 77g Fat (63.1% calories from fat); 63g Protein; 38g Carbohydrate; 6g Dietary Fiber; 306mg Cholesterol; 516mg Sodium. Exchanges: 1 Grain(Starch); 8 Lean Meat; 4 1/2 Vegetable; 10 1/2 Fat.