

# Coq Au Vin

5 Slices thick cut bacon (chopped)

Vegetable oil

4 pounds chicken thighs

Salt

Pepper

2 cups frozen pearl onions

10 ounces mushrooms

2 garlic cloves

1 tablespoon tomato paste

3 tablespoons flour

1 bottle red wine

2.5 cups chicken broth

Thyme

2 bay leaves

2 tablespoons butter

2 tablespoons chopped parsley

Cook bacon till crispy - remove

Salt and pepper chicken and brown - remove

Cook onions and mushrooms on medium heat 10 minutes

Add garlic, tomato paste - cook 1 minute

Stir in flour - cook 1 minute

Add wine, broth, thyme, bay leaves

Add chicken, bring to simmer, cover

Reduce heat to medium low, cook 1 hour

Transfer chicken to serving dish, cover with foil

Skim fat from sauce, return to simmer until sauce thickens - 20 minutes

Turn off heat, add butter, remove bay leaves season with salt and pepper

Pour sauce over chicken, sprinkle with parsley and bacon bits, serve