



Coq au Vin

Coq au Vin is a classic French braised chicken dish with red wine, bacon lardons, pearl onions, and mushrooms. Slow-cooked until tender, it absorbs rich flavors from wine and herbs, creating a comforting yet refined dish that embodies French rustic cuisine. A traditional garnish is a heart-shaped crouton (or a few depending on size) pan-fried in clarified butter, with the tip dipped in sauce and then in finely minced parsley. Small details like these can elevate a rustic dish to elegance. Contributed for our use by Riley Reames.



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Coq au Vin

Yield: 2 Servings

Ingredients:

2 chicken thighs and 2 chicken legs, trimmed (about 1 pound)
2 Tablespoons clarified butter
2 ounces slab bacon (blanched (optional) and cut into 1/4-inch x 1-inch lardons)
10 pearl onions (about 2 ounces), peeled (if frozen, do not thaw)
2 ounces (about 8) mushrooms, halved or quartered depending on size
1/2 teaspoon minced garlic
1 Tablespoon tomato paste
2 Tablespoons flour
1 cup (8 fluid ounces) Pinot Noir or Beaujolais wine
1 cup (8 fluid ounces) brown chicken stock
1 sprig fresh thyme
Salt and pepper, to taste
1 Tablespoon whole butter
2 slices bread, cut into 3 - 4 inch heart shaped croûtons, fried in clarified butter
2 Tablespoons finely minced parsley

Instructions:

Brown bacon in clarified butter, remove.
Season chicken, brown in bacon fat, remove.
Brown pearl onions and mushrooms, add garlic briefly, remove.
Add tomato paste, cook to rust color. Stir in flour, cook until golden.
Deglaze with wine, reduce by one-third. Add stock, blend.
Return chicken and thyme, cover, braise at 350°F for 45 min.
Remove chicken, strain sauce, simmer to thicken, swirl in butter.
Add 3/4 of the bacon, onions, mushrooms to sauce. Adjust seasoning, reheat chicken in sauce.
Serve the remaining bacon, onions and mushrooms as garnish on the plate along with the fried crouton.

Potato Puree (mashed potatoes)

Potato purée is a classic side dish valued for its silky texture and rich flavor. Starchy potatoes like Russet are simmered until just tender, peeled, and passed through a food mill or ricer—never a mixer or food processor, which releases excess starch and results in a gluey purée. Cold butter is incorporated in increments, followed by hot milk or cream for a smooth, light finish. This recipe omits white pepper to preserve a clean taste and appearance, as its earthy notes can distract from the potato flavor and black pepper would add visible flecks and a sharper taste. Salt is the only seasoning, keeping the purée simple and focused on the potato's natural character.

Yield: 2 servings

Ingredients:

8 ounces mealy or starchy potatoes (such as Russet)
1 teaspoon salt (for the water)
4 Tablespoons (2 ounces) cold unsalted butter, cut into 1-Tablespoon pieces (more if needed)
2 Tablespoons hot milk or heavy cream (more if needed)
Salt to taste

Instructions:

Peel, cut potatoes. Simmer in salted water until tender, drain and dry.
Rice/mash/food mill warm potatoes into a pot. Stir over low heat.
Add butter in pieces, then hot milk/cream; stir until smooth.
Season with salt. Adjust with milk for texture.