

Featured Recipe



COQ AU VIN

(Classic French braise of chicken cooked with wine)

To pair with
**2009 LONGORIA
PINOT NOIR
FE CIEGA VINEYARD**

Makes 4 servings

Can be prepared in under 60 minutes

**From Chef Louise Smith of
Louise's Kitchen Table**

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Ingredients

- 4 slices of bacon, coarsely chopped*
- 4 skinless, boneless chicken breast halves*
- 3 tbsp fresh Italian Parsley, chopped, and divided into 1 tbsp each*
- 8 oz large Crimini mushrooms, halved*
- 8 large shallots, peeled and halved through the root end*
- 2 garlic cloves, pressed (more if you are a fan!)*
- 1 – 1 ½ cup(s) red wine (preferably Pinot Noir)*
- 1 – 1 ½ cup(s) chicken broth, divided into 1 ¼ cup and ¼ cup*
- 4 teaspoons all purpose flour*

Method

Preheat the oven to 300 degrees.

Sauté bacon in a large nonstick skillet over medium-high heat until crisp. Transfer bacon to a bowl. Sprinkle chicken with salt and pepper and 1 tbsp of Italian Parsley. Place chicken into the skillet with the bacon drippings, sauté until fully cooked, about 6 minutes per side. Transfer to a glass dish and place in the oven. Keep the skillet!

Add mushrooms and shallots to the skillet, sprinkle lightly with salt and pepper, sauté until brown, about 4 minutes. Add the garlic and toss for 15 seconds. Add wine, 1 ¼ cups chicken broth, bacon and 1 tbsp Italian Parsley. Bring to a boil, stirring often. Boil the mixture for 10 minutes.

Place flour in a small bowl and add ¼ cup chicken broth stirring often until smooth. Add the flour mixture to the sauce and cook until thickened, about 3-4 minutes. Season sauce with salt and pepper to taste.

Place chicken onto a platter, add juice from glass dish to the sauce, spoon over chicken and sprinkle with the last tbsp of Italian Parsley.

*This is a perfect
pairing with the
2009 Fe Ciega Pinot Noir
Pour a glass and enjoy!!*

