

## 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  
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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.

*In honor of the 20th anniversary of Fe Ciega Vineyard, we are reprising a recipe from 2011 for the most quintessential Burgundian dish, which we think shows off the extraordinary qualities of our most Burgundian-styled Pinot Noir. It was originally paired with the 2009 vintage but will go equally well with the newly released 2016 or any of the 16 vintages of Fe Ciega Pinot Noir produced to date.*

