

## Coq au Zin

Adapted from *Bon Appetit*, Nov 2001 (from Zin Restaurant & Wine Bar, Healdsburg), Chef Jeff Mall



Coq au Zin (fandel)

**2/3 cup all purpose flour, for coating the chicken**  
**Salt and pepper, sprinkled on the chicken thighs**  
**6 slices thick-sliced bacon, chopped**  
**1 tablespoon olive oil**  
**12 boneless skinless chicken thighs, excess fat trimmed**

**1 cup chopped shallots**  
**3 garlic cloves, minced**  
**1 pound onions (boiling onions are called for, but you may use yellow onions, some in wedges and some coarsely chopped)**  
**12 ounces crimini mushrooms, quartered, or white mushrooms, halved or quartered**  
**2 tablespoons herbes de provence, dried**  
**1 bottle Zinfandel (750 ml)**  
**2 cups low sodium chicken broth**

### ROUX:

**2 tablespoons all purpose flour, at room temperature**  
**2 tablespoons butter (1/4 stick) room temperature**

### GARNISH:

**1/4 cup chopped fresh chives**

*Per Serving (excluding unknown items): 518 Calories; 26g Fat (45.8% calories from fat); 48g Protein; 21g Carbohydrate; 2g Dietary Fiber; 227mg Cholesterol; 503mg Sodium; 5g Total Sugars; trace Vitamin D; 32mg Calcium; 1mg Iron; 402mg Potassium; 135mg Phosphorus. Exchanges: .*

### Servings: 8

1. Place flour in shallow dish.
2. Cook chopped bacon in heavy large pot over medium-high heat until crisp, about 4 minutes. Using slotted spoon, transfer bacon to paper-towel-lined plate to drain. Add olive oil to bacon drippings in pot. Sprinkle chicken thighs with salt and pepper. Working in batches, coat chicken thighs with flour and add to pot; sear until light, golden brown, about 2 minutes per side. Boneless, skinless thighs will not brown as much - and if you did, it might dry out the chicken too much. Remove chicken and set aside.
3. Pour off all but 3 tablespoons fat from pot. Add shallots and garlic to pot and sauté 1 minute only. Add onions, crimini mushrooms, and herbes and sauté until onions begin to brown, about 10 minutes. Add red Zinfandel and bring to boil, scraping up browned bits. Add chicken stock and bacon; simmer for 5 minutes. Add chicken back in and bring liquid to a simmer. Cover and reduce heat so the juices just barely simmer and cook slowly for about 20 minutes. Remove the chicken and vegetables and set aside.
4. Mix flour and butter with a fork in small bowl to blend. Bring wine mixture to boil. Whisk in flour mixture and boil until sauce thickens and is reduced to 2 3/4 cups, about 8 minutes. Season sauce to taste with salt and pepper (it may not be needed since you reduced the sauce). Add chicken and vegetables back into the pot and heat through. Serve immediately over a bed of mashed potatoes or cheesy mashed cauliflower.

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**