

Coq au Vin

INGREDIENTS

3 pounds of Chicken (approx. 8 thighs)
6 strips of bacon sliced into small pieces)
1 cup of sliced white or oyster mushrooms
1 onion chopped up
2 carrot sliced
1/3 bottle of full-bodied red wine
4 garlic clove chopped up
4 - 6 sprigs of thyme
1 cup chicken stock

1/4 cup of cognac or brandy
1 tsp of Herbes De Provence
4 tablespoons of butter
2 tablespoons of flour
Salt and pepper to taste
1 tsp of red pepper flakes
8 ounces pearl onions, peeled
2 tablespoons tomato paste

METHOD

Place the chicken thighs and drumsticks in a medium-sized bowl and pour the wine, chicken stock, and (if using) the brandy over the top.

Add the bacon to the Instant pot. Cook until the bacon is crispy, about 8 minutes, then remove it from the pan with a slotted spoon.

Remove the chicken from the wine marinade (save the wine) and dry the chicken with paper towels. Working in 2 batches if needed, place the chicken in the instant pot, skin side down. Sear until it is golden on both sides (about 5 minutes each side) then remove the chicken from the pan. Pour all but 2 tablespoons of the bacon/chicken oil into a heatproof dish and set it aside.

Add the sliced onion, mushrooms and carrots to the pan and let them cook until the onion is golden brown, about 7-8 minutes. Add the garlic and let it cook for 1 minute.

Push the vegetables to the side and add the tomato paste. Cook the tomato paste until it is fragrant and begins to darken. Pour the reserved wine marinade into the pot, scraping the bottom to remove any stuck on bits.

Nestle the chicken into the pot, add the pearl onions and sprinkle the thyme and the bacon over top, set the Instant Pot to high pressure for 12 minutes. Once the countdown has finished, let the pressure release naturally for 15 minutes.

Remove chicken from Instant Pot using tongs and set aside on a plate.

In a small bowl mix together your choice of beurre manie. Stir it into the sauce and let it thicken. Season to taste with salt and pepper. (Traditional beurre manie: 2 tablespoons flour + 2 tablespoons softened butter)

Turn Instant Pot to sauté function, cook and allow the sauce to bubble and thicken.

Turn off and add chicken back to the Instant Pot to coat with sauce.

Let the Coq au Vin rest for 10 minutes on the keep warm function.

