

MAY RECIPE

RECOMMENDED PAIRING: 2017 FATTOI BRUNELLO DI MONTALCINO RISERVA

INGREDIENTS

- 2 chickens, quartered, with skin and bones (can use all thighs or halved chicken breasts)

DRY RUB

- 2 tablespoons (30ml) coarse salt
- 2 tablespoons (30ml) each: fresh rosemary and oregano, finely minced
- 1 tablespoon (15ml) fresh thyme, finely minced
- 2 teaspoons (10ml) each: sugar and fresh ground black pepper

SAUCE

- 1/2 cup (125ml) olive oil, divided, more if needed
- 5 ounces (148 gr) diced pancetta
- 1 cup (250ml) all-purpose flour
- 1 each: onion, celery stalk, and carrot, finely diced
- 3 cloves garlic, minced
- 1 bottle hearty Italian red wine
- 3 cups (750ml) chicken stock
- 2 bay leaves
- 1/4 cup (60ml) tomato paste
- 2 tablespoons (30ml) sugar

Continued on the next page...



POLLO AL VINO ROSSO

A robust twist on the classic Coq au Vin, this dish requires several steps to layer and meld the flavors. It is well worth the effort, and the good news is that it is best prepared a day in advance and then slowly reheated.

1. To make the dry rub, place all ingredients in a small bowl and blend with your fingertips. Can be prepared a week in advance and stored in a sealed container.

2. Dry rub chicken 6 to 24 hours before serving. Place chicken on a sheet pan and distribute dry rub evenly over both sides of the chicken. Use your fingers to massage the rub into the chicken. Place a double thickness of paper towel on top of chicken and refrigerate until cooking.

3. Preheat oven to 350° F (176° C). Place 1 tablespoon (15 milliliters) olive oil and pancetta in a skillet large enough to hold half the chicken. Brown pancetta over medium heat. Remove from pan with a slotted spoon and set aside in a small bowl. Wipe out the skillet and set aside while drying chicken pieces with paper towel, removing any excess dry rub. Place flour in a sturdy plastic bag and add half the chicken. Toss to coat chicken with the flour.

4. Reheat the skillet and add remaining olive oil. Heat until it shimmers. Add floured chicken pieces, skin side down, shaking off excess flour as you remove them from the bag. Brown chicken for about 5 minutes, flip, and brown another 3 minutes, regulating heat, so it doesn't burn. Meanwhile, add remaining chicken to flour and shake to coat.

5. Place browned chicken, skin side up, in a roasting pan large enough to hold the chicken slightly overlapped or in one layer. If, after removing the first batch of chicken, the

INGREDIENTS CONT'D

MUSHROOMS

- 10 ounces (285 gr) Champignon (white button) mushrooms, quartered
- 1 tablespoon (15ml) butter
- ½ teaspoon (2.5ml) each: dried thyme and salt
- 1/3 cup (80ml) Italian parsley, finely minced, divided

TO SERVE

- Pappardelle noodles or polenta, cooked according to directions

TIME

- Prep Time: 40 minutes + 6-24 hours for dry rub marinade
- Cook Time: 2 hours

SERVING SIZE: 6-8



flour in the skillet is burned, discard, wipe pan clean, and add an additional 1/3 cup (80 milliliters) olive oil to skillet, reheat, and repeat browning process with remaining chicken.

6. When all the chicken is browned, pour off any excess oil, or, if needed, add 1 tablespoon (15 milliliters) olive oil. Add diced vegetables and garlic, and sauté over medium-low heat for 4 minutes to soften. Add wine, increase heat to high, and reduce at a boil for 5 minutes, scraping the bottom of the pan. Add chicken stock, bay leaves, tomato paste, and sugar. Continue boiling for 8 minutes. Add pancetta, then pour over chicken pieces, tucking in vegetables and pancetta. Cover tightly with aluminum foil and place in oven to cook.

7. Prepare mushrooms: melt butter in a large skillet. When butter has melted, add mushrooms, thyme, and salt. Shake and stir over medium heat until mushrooms give off their juice. Add half the parsley, remove from heat, and set aside.

8. After chicken has cooked for an hour, remove from oven, carefully uncover, and turn chicken pieces over, distributing mushrooms in with the vegetables. Baste, recover and cook an additional half hour. Remove from oven and serve or keep at room temperature for up to 4 hours. If longer than that, refrigerate well covered. If needed, reheat chicken in oven at 350° F (176° C) before serving, 20 minutes if chicken is at room temperature, and 40 minutes if chicken has been refrigerated.

9. Serve chicken over pappardelle noodles or polenta, cooked according to directions. Plate noodles or polenta, ladle with enough chicken sauce to liberally coat. Place a piece of chicken on top and coat with additional sauce. Sprinkle with remaining parsley and serve.