

## Coq au Vin

Serves: 4

8 chicken joints, on the bone  
150g shallots, peeled and left whole  
5 cloves of garlic, crushed  
25g butter  
sprig of fresh thyme  
150g streaky bacon, cut thickly  
350g button mushrooms  
500ml oz good red wine  
500ml oz chicken stock  
2 tbsp balsamic vinegar  
flat leaf parsley, chopped  
salt and crushed black pepper

Heat a thick-bottomed casserole dish on the stove, add almost all the butter, shallots and garlic and cook gently until just browned. Add the bacon and thyme and cook for 2-3 minutes. Add the mushrooms, turn up the heat and add the red wine, chicken stock and vinegar. Add the chicken pieces, bring the sauce to the boil and then simmer gently for about 25 minutes or until the chicken is cooked through. Add the parsley, together with a knob of butter. Correct the seasoning and serve with a little dressed green salad and olive oil mash or good bread.

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