

**Coq Au Vin, My Way**  
(Brenda's Kitchen, Winter 2008)

This is a favorite of mine that is quite comforting during winter months. My family enjoys it and I hope your family does too.

**Serves 6**

**Ingredients:**

- 3 tablespoons olive oil
- 6 skinless chicken thighs
- 2 cloves garlic, crushed
- 1 tablespoon Italian seasoning
- 3 medium tomatoes, sliced
- 4 Portobello mushrooms, sliced
- 1 pinch salt (optional)
- 1 tablespoon freshly ground black pepper
- 1 sweet onion, chopped
- 1/3 Burgundy wine (See Recommendations)
- 1 cup heavy cream
- ¼ cup shredded Gruyere cheese
- 2 tablespoons cornstarch (optional)

**Directions:**

- Heat oil in large skillet over medium heat. Add the chicken thighs, crushed garlic, and Italian seasoning. Brown the chicken thighs on both sides, then add the tomatoes and Portobello mushrooms. Season with salt and pepper. Reduce heat to low, cover, and simmer for about 30 minutes.
- Strain off about half the liquid from the skillet, and pour in the Burgundy wine. Cover, and simmer for another 30 minutes. Remove the chicken, tomatoes and mushrooms to an 8 or 9 inch square baking dish. Cover with sliced onion, and set aside.
- Preheat the oven to 350 degrees F (175 degrees C). Bring the liquid remaining in the skillet to the boiling point over medium/low heat. Gently whisk in the heavy cream and Gruyere cheese. Remove from the heat, and stir until smooth. If the sauce is not thick enough, whisk in the cornstarch, and simmer over very low heat until it thickens. Pour the sauce over the chicken in the baking dish.
- Bake for 30 minutes in the preheated oven, until onions are tender. Let rest for 5 minutes before serving.



**Clos LaChance Wine Pairing Recommendation:**

- Pinot Noir Santa Cruz Mountains
- Biagini Vineyard Pinot Noir
- Erwin Vineyard Pinot Noir