

Coq au Vin

WITH WHIPPED POTATOES & ASPARAGUS

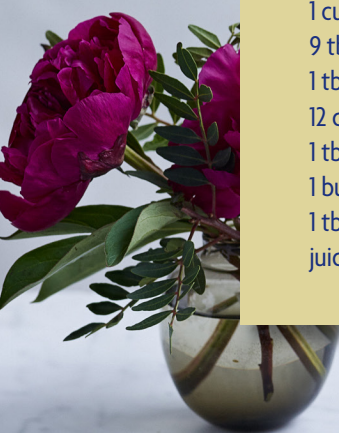
Pairs with Saratoga Still Spring Water

The delicious, rich sauce with its red wine base, the creaminess of the mashed potatoes and the brightness of the asparagus make this Coq Au Vin a simply luxurious recipe. We recommend pairing this dish with Saratoga Still Water. The low minerality and smooth texture of Saratoga Still will balance the rich notes of the red wine sauce, and allow your palate to experience the depth of flavor.

- SERVES 6 PEOPLE
- COOKS IN 2 HOURS, 45 MINUTES

Ingredients

6 skinless chicken thighs and legs
salt and freshly ground black pepper, as needed
2 tbsp. plus 1 tsp. grapeseed oil
8 oz. bacon, finely chopped
1 small white onion, chopped
1 tbsp. tomato paste
1 tomato, roughly chopped
1 bay leaf
3 cups red wine
3 sprigs fresh thyme, plus more for garnish
1½ to 2 cups low-sodium chicken stock
4 russet potatoes, peeled and cut into 1-inch pieces
1 cup heavy cream
9 tbsp. cold salted butter
1 tbsp. mascarpone
12 cipollini onions, blanched and peeled
1 tbsp. olive oil
1 bunch asparagus (1½ pounds), halved lengthwise
1 tbsp. chopped fresh dill
juice of ½ lemon





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step BY STEP

• **Step 1/7**

Preheat the oven to 350°F. Season the chicken with salt and pepper. In a large oven-safe sauté pan or skillet, heat 2 tablespoons of the grapeseed oil over medium-high heat. Add the chicken and cook until browned on both sides, about 10 minutes. Remove the chicken from the pan and set aside.

• **Step 2/7**

Pour off all but 1 tablespoon of the fat from the pan. Add the bacon and cook over medium-high heat, stirring, for about 5 minutes; pour off most of the fat. Add the onion and cook, stirring, for 1 minute. Add the tomato paste, tomato, and bay leaf. Reduce the heat to medium-low and cook, stirring constantly, for 5 minutes.

• **Step 3/7**

Add the wine and stir to scrape up any browned bits. Cook for 10 minutes. Return the chicken to the pan, add the thyme and enough stock to cover the chicken, and cover the pan. Place the pan in the oven and bake for 1 hour. Turn the thighs over. Bake, uncovered, for 15 minutes longer.

• **Step 4/7**

Cook the potatoes in a pot of boiling water for 15 to 20 minutes, until tender. Drain and return the potatoes to the pot; place over low heat for 1 to 2 minutes, shaking the pot, until the potatoes are dry. Pass through a ricer into a large bowl and use a wooden spoon to gradually beat in the cream and 7 tablespoons of the butter, beating until the potatoes pull away from the sides of the bowl. Stir in the mascarpone and season with salt and pepper. Set aside.

• **Step 5/7**

In a sauté pan or skillet, melt 1 tablespoon of the butter with the remaining 1 teaspoon grapeseed oil over medium-high heat. Add the cipollini onions and season with salt and pepper. Cook, stirring frequently, for about 5 minutes, until browned and cooked through.

• **Step 6/7**

In a second sauté pan or skillet, heat the olive oil and the remaining 1 tablespoon butter over medium-high heat. Add the asparagus. Cook, stirring, until just tender, 3 to 4 minutes. Add the dill and lemon juice. Season with salt and pepper to taste.

• **To Serve**

Spoon the potatoes onto serving plates. Put 1 thigh on each plate and spoon some of the sauce over it. Arrange the cipollini and asparagus on the plates, garnish with thyme, and serve immediately.