

# The French Country Kitchen

## Coq au Vin Blanc with Capers, Mushrooms and Grapes

### Marinade

8 chicken thighs, bone in, skin removed

1 teaspoon sea salt

1 teaspoon black pepper

2 garlic cloves, finely chopped

2 shallots, finally chopped

2 teaspoons thyme leaves

$\frac{3}{4}$  cup white wine

2 tablespoons sunflower oil

$\frac{1}{2}$  cup pancetta, small cubes

2-3 tablespoons sunflower oil

$\frac{1}{2}$  pound cremini mushrooms, sliced, stems removed

1 cup onion, finely diced

2 celery stalks, finely diced

2 carrots, finely diced

2 tablespoons flour

3 cups white wine

1 cup chicken stock, unsalted

$\frac{1}{2}$  teaspoon black pepper

1 tablespoon caper

2 cups green and/or red seedless grapes

$\frac{1}{4}$  cup curly parsley, finely chopped + more for garnish

Prepare the chicken and place in a large bowl or ziplock bag. Mix the marinade ingredients in a small bowl and pour over the chicken. Cover or zip and marinate for a couple of hours, better overnight. Remove chicken from the marinade and dry with paper towel. Save the marinade. In a large cast iron enameled pot (with lid), cook the pancetta over medium heat. Remove the pancetta, add the oil and fry the chicken in batches, browning them on all sides. Set aside on a plate.

Add more oil if necessary and cook the mushrooms in batches in the same pot till golden. Place in a bowl. Sauté the onion, celery, and carrots in the pot on medium for 5 minutes till soft. Reduce heat, add in the garlic and shallots from the marinade and cook a further minute. Return the mushrooms to the pan, add in the flour, coat the vegetables, and pour in the wine, stock, and liquid from marinade. Stir and scrape the bottom to get all the brown bits. Bring to a boil and reduce for 5 minutes. Then add in the black pepper, capers, grapes and parsley. Reduce to simmer and place the chicken and bacon back in the pot and simmer, covered for 45 minutes or till tender. Turn chicken halfway through the cooking period. Taste and adjust seasonings. Place in a serving vessel and sprinkle with parsley.