



CHICKEN BRAISED IN RED WINE SERVES 6

The Russian River Valley Original

INGREDIENTS:

2 ¼ lb chicken thighs, boned & skinned
2 cups DeLoach Vineyards Zinfandel
1 onion, chopped
1 carrot, chopped
4 garlic cloves, minced
1 bay leaf
2 Tablespoons parsley, chopped
2 branches fresh thyme
1 teaspoon peppercorns, cracked
1 teaspoon kosher salt
¼ cup olive oil
1 ½ Tablespoons flour
*¼ cup brandy or cognac, optional
1 cup chicken stock
2 teaspoons unsweetened cocoa powder, mixed with stock
4 oz thick-sliced bacon, diced
½ lb fresh button mushrooms, quartered
½ lb frozen boiling onions
1 ½ Tablespoons parsley, chopped
Kosher salt & pepper to taste

DIRECTIONS:

Marinate chicken 24 hours, covered & refrigerated. Remove meat & pat dry. Strain marinade, reserving liquid. Heat oil in large, heavy pan on medium-high heat. Brown chicken on all sides in batches. Remove & set aside. Add flour to the pan & cook roux, stirring for 2 minutes. Add brandy & stir. Remove from heat, ignite brandy & let flames burn out. Whisk cocoa into ½ cup stock and return with remaining stock & marinade to pan. Bring to boil, scraping up all browned bits from bottom of the pan. Return meat to pan, reduce heat & simmer, covered until fork-tender, about 1 ½ hours. Remove meat from pan & set aside. Strain sauce through sieve, discarding solids. Simmer until reduced. Return meat to pan and heat through. Sauté bacon in a large skillet. As it begins to brown, add pearl onions and then the mushrooms. Cook about 10 minutes until lightly colored. Remove from pan with a slotted spoon, leaving fat, and add to chicken. Adjust seasonings, sprinkle with parsley.