



## RECIPE: COQ AU VIN

Serves 50 people

Ingredients:

- 5 chickens, 4-5lb each
- 2 cups all-purpose flour
- 2 tablespoons sea salt
- 1 lb. salted butter
- 4 dozen small-medium carrots
- 6 cups pearl onions
- 1 case shiitake mushrooms (6 cups sliced)
- 2 quarts apple cider
- 1-quart red wine (Malbec)
- 3 cups mirepoix (for stock)
- 1 cup brandy
- 6 tablespoons tomato paste
- 1 bunch fresh thyme
- 12 fresh bay leaf

Recipe, Day 1:

Debone 5, 4 to 5lb chickens and cut breast pieces in half.

Place bones in two, 6 inch deep, full size hotel pans.

Fill 3/4 of the way with water, top with 3 cups of mirepoix and season with salt & pepper.

Place in a 350-degree oven and roast for 2 hours, then strain the stock.

Place three, 10-inch sauté pans on the stove top over medium flame.

Add 4 tablespoons of butter to each pan.

Toss chicken pieces in a bowl with flour & salt, then place the coated chicken in the melted butter.

Fill each pan, turn the chicken pieces after 3 minutes (once browned) then brown side 2, then add 2-3 tablespoons of brandy to each pan.

Coat each piece, then transfer the chicken pieces to roasting pans. Repeat until all the chicken has been browned.

In a sauce pot combine 1-quart red wine, 2 quarts apple cider, 2 quarts chicken stock & 6 tablespoons tomato paste.

Simmer over medium heat until reduced by 1/4 about 40 minutes.

Pour the prepared mixture (stock) over the chicken pieces and place in refrigeration overnight.

Reserve all remaining stock for day 2.

Recipe, Day 2:

1 - Remove as much chicken fat as possible.

2 - Separate the stock from the bones.

3 - In a sauce pot, combine the stock with remaining stock and the blood/vinegar mixture (optional). Set on medium heat and simmer for 30 minutes.

4 - Slice one case of shiitake mushrooms, removing stems first.

Place sliced mushrooms in a roasting pan.

5 - Dice 2 heads of garlic, sprinkle over mushrooms.

6 - Melt 1/2 cup of butter, pour over garlic & mushrooms. Then add 1/2 cup of olive oil.

7 - Place this roasting pan in the oven at 350 degrees for 10 minutes, then stir and roast for 10 more minutes.

8 - Place another larger sauce pot on the stove top and add 1 quart of water, bring to a simmer over medium heat.

9 - Clean & cut carrots to thumb size pieces. Add cut carrots to the water.

10 - Add pearl onions to the carrots in the simmering water. After 5 minutes drain the water off, pour the roasted mushrooms into the saucepan and add the hot stock.

Pour this mixture over the chickens, add thyme & bay leaf, cover with foil and place in a 350-degree oven for 1 hour.

Serve with mashed potatoes.