



## *Coq au Vin Blanc*

From: The New York Times

Serves: 4 time: 1 hr-20 min

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Fantastic dinner!

I like to use cremini mushrooms here and mini cipollini onions when I can find them, and of course, I double the sauce! Quantities given below are not doubled.

gather:

- 1 tablespoon grape-seed oil
- 1 – 3-1/2-pound chicken, cut into 8 - 10 pieces without backbone – dried.
- Salt and ground white pepper
- 8 oz white pearl onions blanched 3 minutes and peeled.
- 1 medium onion, finely chopped
- ¼ cup celery, finely chopped
- 4 cloves garlic, sliced
- 9 oz. oyster mushrooms, trimmed and separated
- ¾ cup chardonnay
- 1 tablespoon lemon juice
- 2 tablespoons black truffle butter – worth it!
- 1 tablespoon minced tarragon

cook:

1. heat the oil on med-high heat in a 4-quart stovetop casserole or aute pan. Add the chicken, skin side down and cook until lightly browned. Season with salt and pepper and turn to brown other side. Remove pieces to platter and repeat until all pieces have been browned.
2. Add the pearl onions to the oil and toss until lightly browned. Remove to a dish. Reduce heat to low and add chopped onion, celery, and garlic. Cook until softened and then add mushrooms. When they start to wilt, stir in the mushrooms and bring to a simmer. Season with salt and pepper and lemon juice.
3. Return the chicken to pan along with any accumulated juices, baste and cover for 30 minutes. Basting about every 10 minutes.
4. Remove chicken to a platter.
5. Increase heat to med-high heat, cooking sauce and mushrooms for about 5 minutes. Once sauce has thickened, lower the heat, add pearl onions and butter. When the butter melts, taste for seasonings, return chicken to pan, baste and simmer a few more minutes. Sprinkle with tarragon and enjoy!

drink:

The light and bright 2015 Russian River Valley Chardonnay from Vo'kel Cellars was perfect here. This recipe would play well with any oaky or non-oaky chardonnay as you prefer.