

Coq au Riesling

Ingredients

Chicken thighs, bone-in	2½-3 lbs	Fresh parsley	2 sprigs
Thick-cut bacon	6 oz	Bay leaves	2
Riesling wine	2 cups	Better than Bouillon, chicken	1½ tsp.
Leeks	4 medium	Water	1½ cups
Cremini mushrooms	8 oz	Heavy cream	½ cup
Butter	½ cup	Egg yolk	1
Garlic head	1 whole	All-purpose flour	1 Tbsp
Fresh thyme	2 sprigs	Salt and black pepper	to taste

Directions

Cut **garlic** head in half horizontally; set aside in *Small Bowl #1* — Clean **leeks** thoroughly and slice into $\frac{1}{2}$ inch rounds; set aside in *Medium Bowl #1* — Quarter **mushrooms**; set aside in *Medium Bowl #2* — Dice **thick-cut bacon** into $\frac{1}{4}$ inch pieces; set aside in *Small Bowl #2* — Chop **parsley** for garnish; set aside in *Small Bowl #3* — Mix **Better than Bouillon** with hot water until dissolved; set aside in *Medium Bowl #3*

1. In *Large Bowl #1*, combine **chicken thighs**, halved **garlic head** (*Small Bowl #1*), 1 sprig **thyme**, 1 sprig **parsley**, 1 **bay leaf**, and 1 tsp. **salt**. Pour in 2 cups **Riesling**. Cover and refrigerate for up to 12 hours.
2. When ready to cook, remove **chicken** from marinade and pat dry. Reserve the **wine marinade** in *Medium Bowl #4*.
3. Melt $\frac{1}{4}$ of the **butter** (2 Tbsp.) in a large Dutch oven over medium-high heat. Cook diced **bacon** (*Small Bowl #2*) until golden. Remove with a slotted spoon and transfer to *Medium Bowl #5*; set aside.
4. Add another $\frac{1}{4}$ of **butter** (2 Tbsp.), then cook **leeks** (*Medium Bowl #1*) with a pinch of **salt** until soft, about 5 minutes. Remove to *Medium Bowl #5* with bacon.
5. Add another $\frac{1}{4}$ of **butter** (2 Tbsp.) and cook **mushrooms** (*Medium Bowl #2*) until golden. Remove to *Medium Bowl #5* with bacon and leeks.
6. Melt remaining 2 Tbsp. **butter**. Season **chicken** with **salt** and **pepper**, then brown on all sides until deep golden, about 8-10 minutes. Transfer to *Large Bowl #2*; set aside.
7. Lower heat and stir 1 Tbsp. **flour** into pan drippings. Cook for 2 minutes, then add reserved **wine marinade** (*Medium Bowl #4*) and **bouillon mixture** (*Medium Bowl #3*), scraping bottom of pan.
8. Return **chicken** (*Large Bowl #2*) to pot. Simmer covered for 90 minutes, until meat is very tender. Transfer to *Large Bowl #2*; set aside.

9. Whisk $\frac{1}{2}$ cup **cream** and **egg yolk** in *Small Bowl #4*. Off heat, whisk into sauce. Return to low heat and cook until thickened.
10. Add back **bacon**, **leeks**, **mushrooms** (*Medium Bowl #5*), and **chicken** (*Large Bowl #2*). Warm through gently. Garnish with chopped **parsley** (*Small Bowl #3*).