



MARTHASTEWART.COM

Please check back
after the show's
airdate for photo
and video.



Coq au Vin

Prepare this classic French chicken recipe from chef Eric Ripert's Le Bernadin restaurant for a delicious homestyle meal sure to impress any dinner guest.

INGREDIENTS

Serves 8.

2 whole (3-pound) chickens

2 tablespoons all-purpose flour, plus more for dusting

Fine sea salt and freshly ground black pepper

1/2 cup canola oil

1 slice smoked bacon (optional)

1 cup finely chopped celery

1 cup finely chopped carrot

1 cup finely chopped onion

4 cloves garlic, sliced

6 ounces white button mushrooms, trimmed and chopped

1 cup brandy

2 (750 mL) bottles red wine

2 tablespoons tomato paste

2 sprigs fresh thyme

[Fresh Egg Noodles](#)

DIRECTIONS

1. Remove giblets and neck from chicken and set aside. Rinse both chickens under cold water. Place one whole chicken, breast side down, on a cutting board. Using poultry scissors, cut along each side of the back bone, making sure to remove ribcage. Spread chicken open and cut through the center of the breast bone to separate chicken into two halves. Place each half skin side up; remove wings at the joint where they are attached to the breast. Separate leg and thigh from breast. Repeat process with second chicken. Transfer breasts and legs to refrigerator.
2. Place backs, wings, and necks (if included) in a large saucepan; add 8 cups water. Bring to a boil over high heat; immediately reduce heat to a low simmer. Simmer for 2 hours, skimming impurities from the top as stock cooks. Strain stock through a fine mesh sieve into a large container; discard solids. Stock can be made up to 1 day ahead and kept refrigerated until ready to use.
3. Remove chicken pieces from refrigerator and season with salt and pepper. Dust chicken lightly with flour. Heat canola oil in a large heavy-bottomed pot over medium heat. Working in batches, add chicken and cook, turning, until golden brown and crisp on all sides. Remove chicken from pot and set aside.
4. Drain all but 1 tablespoon oil from pot. Add bacon, if using, and cook until fat is rendered and bacon is crisp. Add celery, carrot, onion, garlic, and mushrooms; cook stirring, until lightly caramelized, 5 to 7 minutes.
5. Add brandy to pot to deglaze. Return chicken to pot along with 2 tablespoons flour, wine, 2 cups of the chicken stock (reserve any remaining chicken stock for another use), tomato paste, and thyme. Bring liquid to a boil and

immediately reduce heat to low; simmer until chicken is tender and begins to fall of the bone, about 2 hours.

6. Carefully remove chicken from liquid and set aside; remove bacon and discard. Bring liquid to a boil; immediately reduce to a simmer. Let simmer until liquid is thickened and reduced by half. Return chicken to pot; season with salt and pepper. Serve with egg noodles.

First published February 2010

Copyright 2010 Martha Stewart Living Omnimedia, Inc. All rights reserved.