

## Margot's Shortcut Coq au Vin

“Coq au vin” means “chicken in wine.” When done the traditional way, it can take many hours, but if you want to work that hard for your book club meeting, you’re a better woman than I am. This recipe takes several shortcuts to cut that time down to less than an hour, but with full-impact flavor!

1 bottle of cabernet sauvignon or other dry red wine

2 14-oz cans chicken broth

4 cups cooked chicken, or 1 rotisserie chicken, skin and bones removed

4 slices of bacon, in 1-inch pieces

8 oz mushrooms, quartered (or 8 oz of pre-sliced mushrooms)

1 large carrot, in chunks

8 oz pearl onions, whole (or roughly chunk a large onion)

1 Tbsp dried herbes de Provence (or any combination of dried basil, thyme, oregano, rosemary)

Salt and pepper to taste

Combine wine and broth in a saucepan. Heat to a boil, then lower heat and simmer, uncovered, until the mixture is reduced by about half, about 15 minutes. Meanwhile, cook the bacon in a large sauté pan. Drain the bacon pieces on paper towels. Discard all but two tablespoons of bacon drippings. Cook the vegetables in the drippings until carrots and mushrooms are a bit browned. Cut the chicken into rough chunks and add to vegetable mixture along with the herbs, then pour in the reduced wine mixture. Simmer about ten minutes longer. Serve with potatoes.

