

Chicken Braised in Red Wine

From Williams-Sonoma Bride & Groom Cookbook on [Ashley's Cooking Adventures](#)

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Ingredients

1 bottle (24 fl oz/750 ml) fruity red wine (Zinfandel or Pinot Noir)
8 chicken drumsticks and thighs, with the skin
Kosher salt and pepper
1/2 cup flour, plus 2 tablespoons
4 tablespoons butter, divided
1 large yellow onion, thinly sliced
4 slices thick bacon, cut into 1-inch pieces
3 cloves garlic, crushed
1 pound button mushrooms, stemmed, brushed clean, and quartered
1 sprig fresh thyme
2 bay leaves
1/4 cup brandy (I didn't have any on hand, so omitted)
2 cups chicken stock
1 tablespoon fresh parsley

Directions

Pour the wine into a large saucepan and bring to a boil over medium heat. Cook until reduced by half and set aside. Season the chicken pieces with salt and pepper. Spread the 1/2 cup flour in a shallow dish and lightly dredge the chicken in the flour, shaking off any excess. In a large saute pan or cast-iron frying pan, melt 2 tablespoons of butter over medium heat. In batches as necessary to avoid crowding, brown each piece of chicken on all sides. Transfer the chicken to a platter and set aside. Add the remaining 2 tablespoons of butter to the pan, melt, and add the onion, bacon, and garlic. Saute until the onion is soft, about 10 minutes. Stir often and lower the heat to avoid browning the onion. Add in the mushrooms, thyme, bay leaves, 1/2 teaspoon salt, and a little pepper. Raise the heat to medium and saute until the mushrooms release their moisture, about 5 minutes. Add the brandy and continue cooking for another minute.

Transfer the onion and mushroom mixture to another large saucepan or Dutch oven. Sprinkle the 2 tablespoons of flour over the onion and mushroom mixture, then add the stock, browned chicken pieces, and reduced brandy. Bring the mixture to a boil, lower the heat to low, and simmer gently, uncovered, until the chicken is opaque throughout and fork-tender, and the flavors have married, about 15-20 minutes. Do not let the mixture boil or the chicken will toughen.

To serve, remove and discard the thyme sprig and bay leaves, then use a slotted spoon to transfer the chicken pieces to a serving platter. Return the pan with the sauce to medium-high heat and whisk until the sauce combines and thickens. Taste and adjust the seasoning with more salt and pepper, if necessary. Ladle the sauce over the chicken pieces and garnish with the

parsley. Serve at once.