

**Serves 4**

**Time: 2½ hours**

**Plan Ahead:**

**Prepare the potatoes ahead of time. Reheat.**

**Olive oil**

**1 fryer chicken, cut up; or use  
2 breasts with bone-in, cut in  
half, and 4 thighs**

**1½ cups fresh pearl onions,  
peeled; or frozen already  
peeled**

**¼ cup flour**

**1 liter (or 4 cups) red wine or  
pomegranate juice**

**3 - 4 sprigs each of fresh  
rosemary, thyme and  
oregano. (Can tie altogether  
to make an herb bouquet or  
"bouquet garni," in French.)**

**3 cups white mushrooms  
cleaned, cut in half**

**Mashed potatoes with corn:  
(Step 8 - 9 - 11)**

**2 medium to large Russet  
potatoes**

**1/3 cup cream**

**4 Tablespoons butter**

**¼ cup fresh or frozen corn**

**Coarse salt**

**Fresh ground pepper**

1. In a large fry pan over high heat brown the chicken in olive oil on both sides until golden brown. Salt and pepper lightly.
2. Brown onions in a small sauce pan in olive oil on high heat stirring often to prevent burning them. They should be nice and brown.
3. Turn the heat down on the chicken and toss in one handful of flour (this is called "sash"), then toss in another handful of the flour....isn't it fun?!!! This will thicken the drippings.
4. Add onions and one-liter wine or pomegranate juice to the chicken and let cook 1 min.
5. Place individual sprigs of herbs or the garni, in the bottom of an oven proof pan and pour the chicken mixture and onions over top.
6. De-glaze the pan you fried the chicken in by adding in a little more juice until all the drippings and anything stuck to the pan are incorporated in the juice. Add this to the chicken in the pan.
7. Cover with foil and bake 1 hour and 15 min. at 350°.
8. Quarter the potatoes and boil them with salt and pepper in enough water to cover until done. Mash with a fork, not a potato masher.
9. Heat the cream, butter and corn in a small saucepan on top of the stove and keep warm.
10. When 20 min. are left to finish cooking the chicken add the mushrooms. Cover and finish cooking.
11. When ready to serve, stir the cream mixture into the potatoes with a fork. Mix together with a little more salt and pepper and divide among four plates.
12. Spoon over the chicken mixture and serve. Bon Appetit!!!

**Serve with:** Steamed Honey Glazed Carrots page 211. German Brown Bread page 233.

**Variations:** May use all chicken breasts with bone-in or part breasts and thighs.

*Jean Louis taught me that there really are no rules when it comes to cooking! If you prefer Russet potatoes for mashing over Yukon Gold - it's your preference - own it! I wanted a centuries old peasant meal that we could all cook in our own kitchens without being intimidated, thus Coq au Vin. You and your family will feel like you are eating in the French countryside where this dish originated.*