

Coq au Reisling (Adapted from Jamie Oliver)

1 whole chicken, cut into 8 pieces
750 ml Canadian Reisling
1 bouquet garni celery, bay leaf, sprig parsley, sprig thyme, tied with kitchen string
olive oil
4 ounces pancetta
8 ounces button mushrooms
12 small pickling or chipolini onions
1 tbsp flour
salt and pepper
parsleyed potatoes



1. Marinate the chicken in the wine with the bouquet garni in the fridge overnight, in a ziplock bag. Place it in a bowl in case it leaks. (It will leak)
2. Preheat oven to 375 degrees.
3. Heat oil in a dutch oven. Remove chicken from marinade (save it and garni) and season liberally with salt and pepper, add to pot and brown on both sides. Remove from pot and set aside. Add another glug of oil and add bacon to pot. Saute 5 minutes. Add mushrooms and onions and saute 5 more minutes.
4. Add flour to pot and stir. Return chicken to the pot, place on medium heat. Add wine and garni, bring to a boil, stirring. Cover and transfer to oven and cook for 45 minutes.