

French Chicken in Red Wine

Also Known As

from Marilyn Harris

Course	Yield	Type of Food	Main Ingredient
Entrée	4-6 servings	Fowl	Chicken

Comments

Marilyn Harris is sonomous with cooking in Cincinnati. She has a great call in radio show on Sundays on WKRC. This is a pretty typical "out of this world" recipe from Marilyn.

Prep Time

Cooking Time

Ethnic Origin French

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes

Temperature

Grease Pan? Yes

Measure

Ingredient

Measure

Ingredient

2	slices	bacon, diced			chopped fresh parsley
3	Tbs.	olive or vegetable oil			
2	medium	yellow onions, thinly sliced			
1		2.5 to 3 pound chicken, cut into pieces			
		flour seasoned with salt & pepper			
2	large	cloves garlic, minced			
1	bottle	light red wine			
2	cups	chicken broth			
1		bay leaf			
1	tsp.	dried thyme leaves			
		salt & fresh ground pepper, to taste			

Instructions

In a large heavy pan, fry the bacon until crisp. Remove with a slotted spoon and set aside.

Pour off the bacon fat. Add the vegetable oil to the pan and heat.

Sauté the onions until just tender. Remove with a slotted spoon and set aside.

Dredge the chicken pieces in the seasoned flour. Brown the chicken in the hot oil until golden brown on all sides.

Return the onions to the pan. Stir in the garlic. Add the wine, chicken broth, thyme and bay leaf.

Bring to a boil and cook, uncovered, for an hour. Stir occasionally.

When chicken is fork tender, remove to a heated side dish. Strain the sauce and return to the pan. Cook over high heat for about 5 minutes to reduce slightly. Taste and correct the seasonings.

Pour the sauce over the chicken. Sprinkle with the bacon and some chopped fresh parsley.

Serve immediately with small boiled potatoes or some crusty French bread.