

It seems there are version which use both Red and White Wine. We had a part bottle of Red to use. So although this is perhaps not the most photogenic dish, it tasted really good!

Ingredients:-

100g of Bacon Lardons (We?ve been curing our own - Recipe here - http://www.eatwellonuc.org.uk/index.php/recipes/599-dry-cured-bacon)
7 Chicken thights
1 Onion, chopped
2 Carrots, chopped
2 Cloves of Garlic, minced
300ml of Red Wine
300ml of Chicken Stock
3 Sprigs to Thyme
1 Tbsp of Butter / Margarine, melted
1 Tbsp of Cornflour
100g of Button Mushrooms, wholesale1 Tbsp of Olive Oil
Salt & Pepper
Fresh Parslry to garnish

Method:-

(1) Heat the Oil in an ovenproof casserole or Dutch Oven and fry the Lardons until browned.
(2) Remove and set aside.
(3) Season the Chicken with Salt & Pepper.
(4) Add to the same casserole and brown on all sides.

(5) Remove and set aside with the Bacon Lardons.
(6) Add the Onion and Carrots and cook on a low heat for 5 minutes.
(7) Add the Garlic and stir for a minute or so.
(8) Add a splash of Red Wine and stir in.
(9) Return and Chicken and Bacon.
(10) Pour in the remaining Wine, Chicken Stock and Thyme and bring to the boil.
(11) Turn the heat down so that you reach a simmer, cover with a lid and allow to cook for an hour.
(12) When the meat of the Chicken is no-longer pink mix the Cornflour and melted Butter and stir in to the sauce.
(13) Fry the Mushroom in a little Oil in a separate pan for 2 minutes.
(14) Add these to the casserole and stir in.
(15) Continue to simmer for 10 to 15 minutes without the lib until the sauce thickens.
(16) Garnish with Parsley and serve with seasonal vegetables.

We served ours with New Potatoes and Peas. It really didn?t need anything else as the flavours were rich and stood well on their own.