

## Coq au Riesling

My take on traditional Coq au Vin is delicious why not enjoy it a fall or winter day or as a springtime dinner too, with warm, crusty French bread and an in-season green vegetable.

Makes 4 - 6 Servings

3 lbs chicken parts  
3 Tbsp. unsalted butter  
1 Tbsp. EVO  
4 shallots, finely chopped (1/4 cup)  
1 cup dry Riesling wine  
1 cup low salt or homemade chicken stock\*\*  
1/2 lb. mushrooms, quartered, brown mushrooms or a combination of fresh, well cleaned wild mushrooms & brown mushrooms  
Juice of 1 lemon  
6 Tbsp. whipping cream or crème fraiche\*\*  
2 Tbsp. finely chopped parsley  
1 bay leaf  
1 – 2 Tbsp. fresh tarragon, chopped

Heat the butter & oil in a large sauté pan on medium heat. Brown the chicken parts then remove to a plate. Add shallots & sauté until softened, but not browned. Add Riesling & bring to a boil then add the stock. Bring to a boil. Add chicken drumsticks, thighs & bay leaf, reduce heat to a simmer and cover. Cook for 15 minutes. Turn chicken over & add the chicken breasts. Cover and simmer approximately 30 minutes until the chicken tests done, the juices will run clear. Remove to a platter & keep warm in a 180 F oven.

### Finish the sauce:

In a separate pan, sauté the mushrooms in 2 Tbsp. butter, remove from pan & keep warm. Return the pan the chicken was cooked in to medium heat, add salt & pepper to taste, & the lemon juice; cook for 5 minutes. Add the cream or crème fraiche and bring to a boil. Add the chopped herbs and return the sautéed mushrooms to the pan. Pour the sauce over the chicken and serve hot with noodles or a warm, crusty loaf of bread and a glass or two of a good Riesling.

You can change this recipe up by substituting the Riesling for beer, and changing the tarragon to thyme.

**\*\*If you would like to make creme fraiche, please go to [How To Make Creme Fraiche.](#)**

**If you would like to make stock, please go to [Making Stock.](#)**