**SHERI’S COQ AU VIN RECIPE** (Adapted from a recipe from Viking Cruises)

**Ingredients**:

6 or more chicken thighs (Deboned is easier.)

2 cup red wine

3 cloves garlic, crushed

½ Vidalia onion, diced

8 oz button mushrooms, sliced

½ cup chicken broth

¼ cup flour

1tbsp olive oil

1tbsp butter

2 tbsp tomato paste

1 jar pearl onions, drained

3 carrots, chopped

Salt and pepper, to taste

Rosemary & thyme or fines herbes

**THE DAY BEFORE:**

Place chicken thighs in a casserole dish. Add the garlic and wine.

Cover and refrigerate. Stir occasionally

**TO PREPARE:**

Preheat oven to 350 degrees.

In a large skillet, heat the oil and butter. Sauté the onions and mushrooms. Add flour, the tomato paste, chicken broth, and stir well with a little of the wine marinade. Add the pearl onions and diced carrots. Put mixture in a casserole or baking dish.

Pat the thighs dry. Brown in olive oil. Add to the vegetable mixture. Add salt and pepper, the herbs. Pour over all the remaining marinade. Stir. Bake covered one hour. Add more wine and broth if necessary.

**TO SERVE:**

Serve with mashed potatoes.

2-3 russets, peeled and quartered

4 tbsp butter

¾ cup heavy cream

Salt

Serve mashed potatoes on a plate or shallow bowl beside the coq au vin. If desired, vegetables and marinade can be served on the potatoes.

*Bon appétit!*