

**Coc au Vin**  
**Stephen A. Broeker**  
**11/29/2011**

**Ingredients**

1/2 pound bacon, chopped  
6 chicken thighs with bone  
1 pound string beans, chopped  
1 bottle pinot noir  
1 yellow onion, chopped  
1 head garlic, chopped  
1 can chopped tomatoes  
1 can tomato paste  
3 carrots, chopped  
3 celery stalks, chopped  
1 pound mushrooms  
salt  
ground pepper

**Directions**

Heat oven to 350 degrees.

Sauté the bacon in a frying pan, and set aside.

Brown the chicken in the some of the bacon fat.

Sauté the onion and garlic in the some of the bacon fat.

Add everything to a large cast iron pot.  
Bring to a boil on the stove.

Add salt and pepper to taste.

Cook in the oven for at least 3 hours.

Remove from the oven and add salt and pepper to taste.

Add mushrooms and leave covered for at least 15 minutes.