MARTIN

Spicy Cog au Vin

with "Sriracha" Fajita Chicken Thighs



Spicy Coq au Vin

with "Siracha" Fajita Chicken Thighs

Succulent chicken thighs cooked to perfection with bacon, garlic, shallots, and a blend of spices, all simmered in a rich red wine sauce. Serve with rice pilaf, pasta, or mashed potatoes for a truly sensational meal.









Spicy Coq au Vin with "Siracha" Fajita Chicken Thighs.



Steps to get started.

Step 1:

Ingredients:

- 8 ounces bacon, cut into 2-inch pieces.
- 4 pounds "Sriracha" chicken thighs, about 4 packages.
- 4 cloves fresh garlic, minced.
- 4 shallots, quartered.
- 4 sprigs of fresh thyme.
- 1 bay leaf.
- 2 tablespoons tomato paste.
- 2 cups peeled fresh baby carrots.
- 2 cups chicken stock.
- ¹/₂ bottle favorite red wine (like Rioja).
- 3 tablespoons salted butter, melted.
- 3 tablespoons flour.
- 1-pound mushrooms (optional). Cremini or button, or baby Bella.
 Quarter the mushrooms.
- ¹/₂ teaspoon freshly cracked black pepper.
- ¹/₄ teaspoon Cayenne pepper sauce.



Step 2

Method

- 1. Preheat the oven to 350°F with a rack in the center position.
- 2. In a braising pan, or Dutch oven add the bacon and cook over medium heat for 8 to 10 minutes, or until crispy. Using tongs, transfer the bacon to a paper-towel-lined plate. Discard all but 2 tablespoons of bacon fat.
- 3. Working in batches, add the chicken to the pot and cook over medium heat until browned, about 5 minutes. Transfer to a plate.
- 4. To the same pot, add the garlic, shallots, thyme, bay leaf, tomato paste, and cooked bacon. Cook, stirring, until fragrant, about 1 minute.
- 5. Return chicken thighs to the pot.
- 6. Nestle the carrots around the chicken and pour in the chicken stock and wine. Bring to a simmer, then cover and transfer to the oven. Braise for 30 minutes. Remove from the oven.
- 7. While chicken is still cooking, place melted butter in a small bowl, combine with the flour. Mix to make a paste (roux)
- 8. Remove chicken from oven and stir in roux mixture into the juices. Gently stir to combine.
- 9. Add the mushrooms to the pot, cover and cook over medium heat for about another 10 minutes, or until the chicken registers 165°F on an instant read thermometer.
- 10. Enjoy rice Pilaf, pasta, or mashed potatoes.

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Cooking options.

Baking: Option 1

- 1. Preheat to 325°
- 2. Place whole thighs into a 9" -12" round earthenware dish which has been lightly coated with oil.
- Cover with lid, and bake for 20 35 min, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Baking: Option 2

- 1. Preheat to 325°
- 2. On medium high heat, heat an 8-to-12-inch skillet. Once skillet is hot, add 1/4 cup of oil. Carefully, using tongs place thighs in hot skillet.
- 3. Allow the skillet to lay flat on the burner and sear thighs for one to 2 minutes, then flip and sear another 1-2 minutes or until golden brown.
- Place Seared thighs into a 9" -12" round earthenware dish. Cover with lid and bake for 15-20 minutes, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

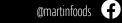
Grilling Option:

- 1. Heat grill on high setting. Before placing thighs turn grill turn grill heat settings to medium.
- 2. Remove thighs and place on preheated grill. Cook for 4 minutes and then flip thighs and cook another four minutes.
- Check the internal temperature to ensure they are 169°. Hint: If thighs need to grill longer to reach 169°, set them on the coolest part of the grill. Allow thighs to rest for 10 minutes.
- 4. Check temperature until 169° has been reached.

Sauté Option:

- 1. Carefully, using tongs place the thighs in hot skillet on medium high heat, heat 8-to-12-inch sauté skillet.
- 2. Once skillet hot add ½ cup of oil. Tilt the skillet to allow the oil to pool towards the front corner of lip, away from the skillet handle.
- 3. Carefully, using tongs place the thighs in hot skillet.
- 4. Allow the skillet to lay flat on the burner and sear/cook thighs for 4 minutes.
- 5. With tongs gently turn the thigh and cook another minute. Ensure an internal temperature of 169° is reached.





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