

Julia Child's Coq Au Vin

by Instant Pot Culinary Team

Ingredients

- 2 tbsp unsalted butter
- 2 ½ - 3 lbs. cut-up frying chicken
- 1 tbsp salt
- 7 slices bacon
- 24 whole cipollini onions
- 1 lb portobello mushrooms
- ¼ cup brandy
- 2 cups dry red wine
- 3 cups chicken stock
- 1 tbsp tomato paste
- 7 sprigs thyme
- 3 bay leaves
- 1 tsp black pepper
- ½ cup flour
- parsley

Instructions

- ☐ Preheat the inner pot on the **Saute** setting for 35 minutes.
- ☐ Sprinkle salt over chicken pieces. Add butter to the pot and allow to melt.
- ☐ Working in batches, brown chicken pieces skin-side down until golden, about 5 minutes. Flip chicken over and sauté an additional 3 minutes. Remove to a plate and continue until all are done.
- ☐ Add sliced bacon to the pot and sauté until cooked through, about 3-5 minutes. Set aside.
- ☐ Add cipollini onions to the pot and sauté until lightly golden stirring only once, about 5-7 minutes. Set aside.
- ☐ Add mushrooms to the pot and sauté until lightly golden stirring only once, about 3-5 minutes. Set aside.
- ☐ Pour brandy into the pot, scraping up any browned bits from the bottom.
- ☐ Return bacon, onions, and mushrooms to the pot. Layer chicken on top.
- ☐ Pour over red wine and enough stock to cover the chicken.
- ☐ Stir in tomato paste. Nestle in thyme sprigs, bay leaves, and top with pepper.
- ☐ Press **Cancel**. Cover with lid and **Pressure Cook** on **High** for **15 minutes**.
- ☐ Allow the pot to **naturally release** for 15 minutes. Afterwards, flip the valve to release any remaining pressure. Remove thyme sprigs and bay leaves.
- ☐ In a separate bowl, add 1 cup stew liquid to a bowl with the flour. Whisk until smooth and return to the inner pot. Stir to combine.
- ☐ Press **Saute** and allow the stew to boil for 5-8 minutes, until thickened slightly.
- ☐ Serve in bowls with fresh parsley to garnish.

4 - 5 Servings