

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



COUNT'S COQ AU CHARDONNAY

INGREDIENTS:

- Two glasses of **Buena Vista Eleonora's Selection Chardonnay**
- 2 tablespoons olive oil
- 8 bacon slices
- 1 whole fryer chicken cut into 8 pieces
- 1 onion sliced
- 2 cups baby carrots
- 8 ounces cremini or button mushrooms, sliced
- 1 teaspoon coarse salt
- 1/2 teaspoon ground pepper
- 2 garlic cloves, minced - Think to yourself: "gosh, everything is better with garlic!"
- 1 cup chicken broth
- 2 teaspoons fresh thyme

1. Preheat the oven to 250 degrees F. In a large cast iron Dutch oven pot, heat olive oil over medium high heat.

2. Taste the first glass of Buena Vista Eleonora's Chardonnay. Notice extraordinary minerality and perfectly balanced acid in this wine made from grapes grown in the Tubb's Vineyard in Nicasio, Marin County.

3. Add bacon and cook until crispy, 3-5 minutes. Transfer to a paper towel-lined plate to drain. Mutter softly to yourself: "Hmm.....bacon....."

4. Sprinkle chicken all over with salt and pepper. Cook the chicken on both sides until dark golden brown, about 4-5 minutes. Work in batches if necessary so you don't over-crowd the pan. Remove from the pan and set aside.

5. Add the onion, carrots, mushrooms, 1 teaspoons of salt, and 1/2 teaspoon of pepper. Cook for about 5 minutes, until vegetables are tender. Add garlic and cook for 1 minute more.

6. Add the remaining Chardonnay, chicken broth, and thyme. Return chicken to the pot.

7. Cover the pot with a lid and transfer to the oven. Cook for 45-60 minutes until the chicken is cooked through and tender.

8. Serve immediately with noodles, potatoes, rice, or crusty bread.



WINE PAIRING: Buena Vista Eleonora's Selection Chardonnay

Buena Vista Winery
CALIFORNIA'S FIRST.
CALIFORNIA'S FINEST.