



Coq au Vin alla Italiana

A hearty favorite perfectly matched with our Moody Press Zinfandel or Cabernet Sauvignon

Ingredients

- 4 pounds dark meat chicken pieces
- 1 tablespoon olive oil
- 5 cloves crushed garlic
- 1/2 cup all-purpose flour
- 1 teaspoon italian seasoning
- 1/2 teaspoon dried basil

- 3 links sweet Italian sausage, casing removed & broken into pieces
- 1 cup chopped yellow onion
- 3 carrots, sliced
- 1/2 pound fresh mushrooms, sliced
- 1 cup Moody Press Cellars Zinfandel
- 1 (14.5 ounce) can whole peeled tomatoes
- salt and pepper to taste

Directions

1. In a large skillet, heat olive oil. Add 1/2 of the garlic. Season flour with italian seasoning. Dredge chicken parts in flour, then brown in the skillet for 4 or 5 minutes. Add the sausage, and saute for a few minutes. Add the onion, carrots, mushrooms, basil and the remaining garlic. Stir well.
2. Add the wine and tomatoes; stir. Cover and let simmer over low heat for 25 minutes. Season with salt and pepper to taste and simmer for another 10 minutes. Let cool covered for 10 minutes.
3. Serve with soft polenta or buttered noodles, fresh salad & great wine. Salute!