YAMHILL VALLEY
VINEYARDS

Mama Eberle's Coq au Vin

Pair with 2024 Pinot Blanc

Ingredients

½ cup + 3-4 Tbsp flour, divided

Salt and pepper

5 Tbsp salted butter

4 skinless chicken breasts

1/2 cup Yamhill Valley Vineyards Pinot Blanc

Juice from half a lemon

7 garlic cloves, smashed

3 tsp salt

1/3 cup capers

Directions

Mix ½ cup flour, salt, pepper in a shallow bowl and coat chicken breasts. Melt 3 tablespoons of butter in a pan and add the coated chicken breasts. Cook, flipping part way, until browned. Remove from the pan to a side dish.

To the pan, add 1/2 cup Yamhill Valley Vineyards Pinot Blanc, juice from half of a lemon (no seeds, please) and 7 garlic cloves smashed. Stir until thoroughly combined, scraping the brown bits from the bottom of the pan.

Replace browned chicken breasts to the pan, cover and cook for approximately 15-20 minutes, until chicken breasts have been cooked through. Remove the chicken breasts and place on side dish.

In a small bowl, mix 3-4 tablespoons flour and 1/2 cup water until completely blended (no lumps).

Add 2 tablespoons butter to pan, melt and scrape up browned chicken remains in pan , then add the flour mixture. Stir and cook until a nice, thickened gravy is formed (use more flour if needed).

Toss in 1/3 cup capers and mix until warmed. Pour gravy and capers over chicken breasts and serve with a glass of Pinot Blanc!