

## **Coq au vin blanc, with garlicky olive oil mashed potatoes**

*Yield 4 servings*

### **Ingredients:**

4 tablespoons olive oil  
8 ounces bacon, diced in lardons  
8 each, about 3 pounds chicken thighs, skin on  
½ pound carrots, cut diagonally into ½" pieces  
2 stalks celery, sliced into ½" pieces  
1 large onion, diced  
Kosher salt and freshly ground pepper  
1 Tablespoon garlic, chopped  
4 sprigs fresh, or 1 teaspoon dry oregano  
10 sprigs fresh, or 1 tablespoon dry thyme  
2 tablespoons tomato paste  
¼ cup Cognac, or good brandy  
½ bottle dry white wine, such as white burgundy or sancerre  
1 quart homemade or high-quality chicken stock  
½ pound cremini mushrooms, stems removed and thickly sliced  
½ pound frozen pearl onions  
2 tablespoons unsalted butter, at room temperature  
2 tablespoons all-purpose flour  
4 tablespoons parsley, roughly chopped  
Mashed potatoes  
2 pounds waxy potatoes  
¼ cup olive oil  
6 garlic cloves peeled  
½ cup heavy cream  
Kosher salt and freshly ground black pepper