

Easy Chicken Stew

Saw this recipe for a chicken stew with wine demonstrated on a cooking show last weekend, and thought I'd give it a go.

The results were ok, but I think it could use some tinkering, as the broth was a little too astringent for my taste. The recipe called for oyster mushrooms, but one of us is allergic, so I replaced them with carrots. The recipe also called for serving it over buttered noodles, but I chose to add an Israeli couscous and grains mix that Trader Joes sells. The leftovers taste even better the second day.

4 oz bacon, diced
2 leeks, cleaned and chopped
8-12 boneless, skinless chicken thighs
3 bay leaves
1t fresh thyme
2 carrots, sliced
1 bottle riesling wine
salt and pepper to taste
couscous

Brown the bacon in a dutch oven. Add the leeks and soften. Add the chicken thighs – no need to brown the thighs. Add the rest of the ingredients, except for the couscous, and bring to a boil, then let simmer for 45 minutes. Add the couscous and cook for another 15 to 20 minutes.