



www.charterbrochure.com/jambalaya

HAPPY HOLIDAYS from s/y JAMBALAYA

Captain Peter Bennet reports that JAMBALAYA would like to extend their charter calendar to the end of July 2012. Available for summer holidays, weddings and honeymoons.

Sylvie shares a favorite family recipe below - quick and easy for family and friends over the holidays. Serve with roast potatoes, crusty bread to soak up the delicious juices and more French wine.

COQ au VIN Serves 4-6

2 chicken breasts
4 chicken drumsticks
4 chicken thighs
150g diced bacon (4 oz)
10 shallots peeled
Thyme and rosemary sprigs
1/2 tsp dried chili flakes
3 tbsp olive oil
250 ml white wine (1 8 oz cup)
2 tsp of brown sugar
Small knob of butter
350g mixed mushrooms, if possible baby bella mushrooms (10 oz)
5 garlic cloves
Fresh Coriander
Sea salt & Black pepper

1) Preheat oven to 200 degrees C

Arrange the chicken pieces in a roasting pan and scatter with the bacon, shallots, thyme, rosemary, 2 whole garlic cloves and chilli flakes. Season with sea salt and freshly ground black pepper. Drizzle with olive oil and roast in the oven for 20 minutes.

2) Add the wine and brown sugar and roast for another 30 minutes. Remove from the oven

3) Heat the butter in a frying pan then add mushrooms and garlic and brown for 3 to 5 minutes

Tip into the roasting pan and scatter with coriander!
Bon appetit!

