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## Cheat's chicken bourguignon



Preparation time

**less than 30 mins**

Cooking time

**30 mins to 1 hour**

Serves

**Serves 4**

Marcus Wareing caramelises garlicky chicken on the barbecue before coating it in a rich bacon, button mushroom and red wine sauce.

**By** Marcus Wareing

From Marcus Wareing Simply Provence

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### Ingredients

1 whole chicken, divided into smaller cuts (skin on), or 6–8 chicken thighs (skin on)

bunch fresh thyme sprigs

6–8 garlic cloves, sliced

2 tbsp extra virgin olive oil, plus extra for the sauce

sea salt and freshly ground black pepper

### For the sauce

150g/5½oz lardons  
4 baby banana shallots, roughly chopped  
2 garlic cloves, sliced  
200g/7oz button mushrooms, roughly chopped  
2 beef stock cubes  
125ml/4fl oz red wine  
200ml/7fl oz chicken stock  
1 heaped tbsp cornflour, dissolved in 1–2 tbsp water  
splash red wine vinegar  
bunch fresh parsley, chopped

## Method

1. Put the chicken in a large bowl and add the thyme, sliced garlic and olive oil. Toss to coat evenly.
2. Prepare a lidded barbecue for cooking by piling the charcoal on one side, leaving space to cook the chicken indirectly. Light the coals and wait for the flames to die away and the coals to become edged with grey ash before cooking. If using the oven instead of the barbecue, preheat it to 180C/160C Fan/Gas 4.
3. Put the chicken directly on the barbecue grill and allow to caramelise on the outside before moving it to a cooler spot away from direct heat to cook through. Alternatively, put the chicken in a roasting tin and cook in the oven for 40–50 minutes. The chicken is cooked through when the juices run clear with no trace of pink when the thickest part is pierced with a skewer.
4. To make the sauce, heat some olive oil in a frying pan and add the lardons. Once the lardons are starting to crisp up, add the shallots, garlic and most of the mushrooms, reserving some for later, with a pinch of salt and a twist of pepper. Turn up the heat and allow the vegetables to caramelise – keep the heat high to cook the water from the mushrooms.
5. Crumble the beef stock cubes directly into the pan and stir through. Add approximately 100ml/3½fl oz of the red wine and cook to evaporate, then pour in the chicken stock and cook until reduced.
6. Stir the cornflour slurry into the sauce to thicken. Add the remaining red wine, mushrooms and most of the parsley.
7. To serve, arrange the cooked chicken on a serving dish or pan, taking care not to leave any garlic behind. Pour over the cooking juices from the chicken, then add the sauce. Finish with more fresh parsley.