

Coq au Vin Blanc Meatballs  
"The Star of Half Baked Harvest Inspires Loyalty-and Controversy"  
By Julia Moskin, *The New York Times*  
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Recipe by Tieghan Gerard  
Adapted by Julia Moskin

Total Time: 1 hour  
Prep Time: 10 minutes  
Cook Time: 50 Minutes  
Servings: 4 (15-20 meatballs)

### Ingredients

1 pound ground chicken  
1 large egg, beaten  
½ cup panko bread crumbs  
Fine pink Himalayan salt and freshly ground black pepper  
1 tablespoon extra-virgin olive oil, plus more for your hands  
2 slices thick-cut bacon, chopped  
8 ounces shiitake (tough stems removed) or cremini mushrooms, sliced (about 3 packed cups)  
2 tablespoons salted butter  
2 shallots, chopped  
1 tablespoon fresh thyme leaves, plus more for serving  
1 pinch crushed red pepper  
3 garlic cloves, finely chopped or grated  
1½ cups dry white wine, such as pinot grigio or sauvignon blanc  
¾ cup heavy cream (or milk of your choice)  
1 tablespoon Dijon mustard

### Preparation

1. In a medium bowl, combine the chicken, egg, bread crumbs and a pinch each of salt and pepper. Coat your hands with a bit of olive oil, then roll the meat mixture into 1-inch balls, placing them on a plate. You will have 15 to 20 meatballs.
2. Place the bacon in a large skillet over medium heat. Cook, stirring occasionally, until the bacon is crispy and the fat has rendered, about 5 minutes. Using a slotted spoon, transfer the bacon to a plate, reserving the fat in the skillet.
3. Add the meatballs to the same skillet over medium heat. Cook, turning every couple of minutes, until browned and crisp, 5 to 8 minutes. Transfer the meatballs to the plate with the bacon.
4. Add the 1 tablespoon olive oil to the same skillet over medium heat. When the oil shimmers, add the mushrooms and cook, stirring occasionally, until slightly softened, about 3 minutes. Add the butter, shallots, thyme and a pinch each of salt, black pepper and crushed red pepper. Cook, stirring occasionally, until the mushrooms are golden brown and the shallots have softened, 3 to 5 minutes. Add the garlic and stir until fragrant, 1 minute more. Transfer the mushroom mixture to the plate with the bacon and meatballs.
5. Pour the wine and ½ cup of water into the skillet. Cook, scraping up any browned bits from the bottom, until reduced slightly, about 10 minutes. Whisk in the cream and mustard. Return the bacon, meatballs and mushroom mixture to the skillet and simmer over medium, stirring occasionally, until the sauce is slightly thickened and the meatballs are cooked through, 8 to 10 minutes, adding a few tablespoons of water if needed to keep the liquid saucy.
6. Transfer the meatballs to plates and spoon the sauce over them. Garnish with additional thyme.