

## Poussins en Cocotte "Bonne Femme"

(Poussins with Bacon and Mushroom Sauce)

SERVES 2

This is an adaptation of a longtime specialty at Le Veau d'Or, where the poussins are presented at the table in the same well-used copper casseroles that they were cooked in.

3 tbsp. butter	1/2 lb. button mushrooms, trimmed and quartered
1/2 lb. slab bacon, rind discarded, cut into 1/2" x 1 1/2" strips	1 cup dry white wine
2 1-lb. poussins (see page 93)	1 cup beef stock
2 shallots, peeled and minced	Salt and freshly ground black pepper

1. Preheat oven to 325°. Melt 1 tbsp. of the butter in a medium ovenproof pot with a tight-fitting lid over medium-high heat. Add bacon and cook until dark brown and crisp, about 8 minutes. Remove bacon with a slotted spoon, transfer to a small bowl, and set aside.
2. Pat poussins dry and place them in the pot. Sear poussins, turning them as often as necessary, until they are deep golden brown on all sides, about 15 minutes total. Using tongs, carefully transfer poussins to a plate and set aside.
3. Reduce heat to medium and melt remaining butter in the pot. Add shallots and cook until just softened, 2-3 minutes. Add mushrooms and cook until just softened, about 1 minute. Add bacon, wine, stock, and salt and pepper to taste. Return poussins, breast side up, to the pot. Cover pot, transfer to oven, and cook for 30 minutes. Increase oven temperature to 375°, uncover pot, and continue to cook until sauce has thickened slightly, about 50 minutes.
4. Remove pot from the oven. Adjust seasonings in the sauce and serve poussins with the sauce and mushrooms spooned over each.