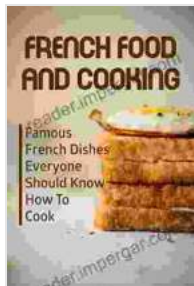


Famous French Dishes Everyone Should Know How to Cook



French Food And Cooking: Famous French Dishes Everyone Should Know How To Cook: French Cuisine

Facts

★★★★★ 5 out of 5

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Screen Reader	: Supported
Enhanced typesetting	: Enabled
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French cuisine is known for its elegance, sophistication, and delicious flavors. It's no wonder that French dishes are some of the most popular in the world.

In this article, we'll introduce you to some of the most famous French dishes that everyone should know how to cook. We'll provide you with step-by-step instructions and tips on how to make each dish perfectly.

1. Coq au Vin

Coq au vin is a classic French dish that is made with chicken braised in red wine. It's a hearty and flavorful dish that is perfect for a special occasion.



Ingredients:

- 1 whole chicken, cut into 8 pieces
- 1 bottle of red wine
- 1 cup of chicken broth
- 1 onion, chopped

- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 tablespoon of flour
- 1 tablespoon of tomato paste
- 1 teaspoon of dried thyme
- 1 teaspoon of dried rosemary
- Salt and pepper to taste

Instructions:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a large Dutch oven or oven-safe pot, brown the chicken pieces over medium-high heat.
3. Remove the chicken from the pot and set aside.
4. Add the onion, carrots, and celery to the pot and cook until softened about 5 minutes.
5. Stir in the flour and tomato paste and cook for 1 minute.
6. Add the red wine, chicken broth, thyme, rosemary, salt, and pepper to the pot and bring to a boil.
7. Return the chicken to the pot and nestle it in the vegetables.
8. Cover the pot and bake in the oven for 1 hour, or until the chicken is cooked through.
9. Serve the coq au vin hot with mashed potatoes or rice.

2. Beef Bourguignon

Beef bourguignon is another classic French dish that is made with beef braised in red wine. It's a rich and flavorful dish that is perfect for a cold winter night.



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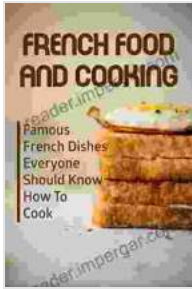
Ingredients:

- 2 pounds of beef chuck roast, cut into 1-inch cubes
- 1 bottle of red wine
- 2 cups of beef broth
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 tablespoon of flour
- 1 tablespoon of tomato paste
- 1 teaspoon of dried thyme
- 1 teaspoon of dried rosemary
- Salt and pepper to taste

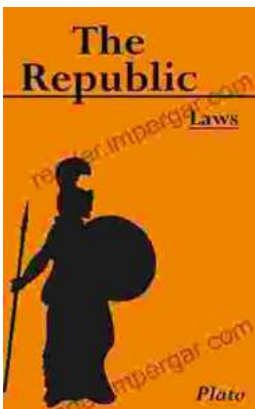
Instructions:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a large Dutch oven or oven-safe pot, brown the beef cubes over medium-high heat.
3. Remove the beef from the pot and set aside.
4. Add the onion, carrots, and celery to the pot

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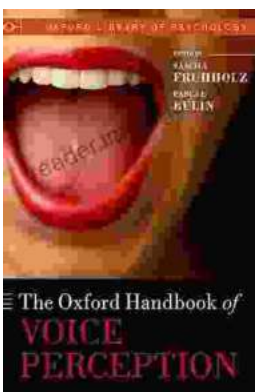


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