

Cindy's Back Street Kitchen, St. Helena, CA
*Simple Roasted Ducks with Roast Peaches & Red Wine w/
Raspberry Vinegar*
paired with
2001 Volker Eisele Terzetto

Duck is delicious cooked in a wood fired stove or pizza oven, if you have one.

3 ducks	1 – 2 pods cardamom optional
Sea salt, coarse	¼ C. rosemary leaves (before mincing)
Ground peppercorns	¼ C. thyme leaves (before mincing)

Combine salt, pepper and cardamom. If using a spice grinder (coffee grinder), grind until smooth and fine. Mix with herbs.

Bring your largest pot of water to a boil. Dip the ducks one at a time and prick the skin to release the fat. Prick well and place on a rack and, if you can, dry overnight in the refrigerator. Spread herb mixture liberally inside and outside of ducks.

Combine and place on bottom of roasting pan:
2-3 shallots peeled, sliced, 2-3 cloves garlic peeled, sliced & 1 sliced onion

To roast ducks:

1-1/2 bottles of red wine

Place ducks in roasting pan and pour some of the wine over them. Baste with remaining wine as ducks are roasting. Roast 30 minutes breast down at 450 degrees and then turn ducks over and reduce heat to 375. Roast 1-1/2 hours longer. (Remember to baste). Drain off fat, reserving juices. (Pour off fat, as it renders, into a clear glass container. Duck juices will sink to the bottom and fat will rise. Skim off fat.)

To prepare sauce:

1 T. sugar	1-1/2 – 2 C. duck juices (add stock if necessary)
1 – 2 T. raspberry vinegar	½ pint fresh raspberries

Melt sugar in saucepan and when caramelized, add vinegar and stir to dissolve the caramel. Add stock and sauce. Reduce by 1/3. Finish with fresh berries, salt, pepper and a touch of butter, if desired.

Peach garnish:

6 firm but tree ripened peaches – split and stones removed

1-2 T. butter

Roast peaches with 1-2 T. melted butter, 1 t. brown sugar at 500 degrees for 5-10 minutes or broil.

Presentation:

Serve two peach halves with each duck and the reduced sauce. The dish is great with wild rice or white corn grits with Parmesan and a touch of goat cheese.

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