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Cooking With B.I.
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California Raisin Braised Duck Drummets Debbie Gold, Chef, 40 Sardines, Kansas City, MO.

Yield 4-8 servings

Ingredients

- 10 lbs. duck drummets
- 1 T. dry mustard
- 2 t. kosher salt
- 2 t. fresh ground black pepper
- 1 t. ground star anise
- 2 t. ground coriander
- 2 t. ground ginger
- 1 t. ground allspice
- ½ t. ground crushed red chili flakes
- Duck fat, as needed
- 10 garlic cloves, peeled, slightly crushed
- 10 shallots, peeled, chopped
- 3 sprigs fresh thyme
- 1 fresh bay leaf
- 1 ½ cups California raisin paste
- 2 cups dry white wine
- 2-3 cups chicken stock
- Verjus California Raisin and Hazelnut Glaze (recipe follows)
- 2 cups hazelnuts, toasted, chopped
- Fresh cilantro leaves, for garnish

Directions

- 1) Pat duck legs dry. In small bowl, stir together mustard, salt, pepper, star anise, coriander, ginger, allspice, and red chili flake; rub all over drummets. In large braising pan, heat duck fat over moderately high heat until hot but not smoking. In batches, add drummets, skin side down; sauté until well browned, about 5 minutes. Transfer to paper towel to drain. Continue until all drummets are browned.
- 2) Remove fat from pan when there is more than about 2 T. Turn heat to medium-low. Add garlic, shallot, thyme and bay leaf, sauté 5-8 minutes. Add raisin paste, mix in with vegetables. Replace drummets in pan. Add white wine; reduce until wine is very syrupy but not burned. Add enough chicken stock to submerge most of each drummet. Braise, uncovered, in 350 degree oven until duck is tender, about 90 minutes.
- 3) Let drummets cool in liquid. When cool, remove duck; cool on wire rack, uncovered, overnight.
- 4) For service: Bake in 425 degree oven for 20 minutes until drummets crisp back up. Toss in glaze and hazelnuts. Garnish with fresh cilantro leaves.

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Verjus California Raisin/Hazelnut Glaze

Ingredients

- 3 cups California raisin syrup
- ½ cup honey
- 1 ½ - 2 cups California golden raisins
- ¾ cup chopped hazelnuts, toasted
- 3 T. grated fresh ginger
- 3 t. chopped, crushed, chili flakes
- ¼ cup chiffonade fresh cilantro leaves
- 4 garlic cloves, minced
- ¼ - ½ cup verjus
- 1 lemon, juiced
- ½ cup reduced braising liquid
- Salt and pepper, to taste

Directions

- 1) Combine all ingredients. Reduce to syrup consistency.