



1240KBIZ
Your News & Information Leader

Cooking With B.I.
Bridge View
CENTER

Coffee Lacquered Duck
Richard Romaine, Owner/Executive Chef
Romaine's Wood Grill and Bar, Northborough, Mass.

Yield 4 servings

Ingredients:

- 1 Whole Long Island Duck
- Salt, as needed
- Coffee Lacquer (recipe follows)
- Jalapeno/Rum Glaze (recipe follows)
- 1 T. Kosher Salt
- 1 bunch fresh thyme
- 3 garlic cloves, peeled

Directions:

- 1) Preheat oven to 375 degrees. Remove contents inside duck. Rinse out duck; pat dry. Rub salt all over duck and inside cavity. Put on roasting rack; cook 1 hour.
- 2) Baste duck with coffee lacquer; put back in oven. Continue baking, basting every 15 minutes, for 1 hour. Remove duck from oven, let rest 10 minutes. Divide duck into four pieces. Top each piece with 2 oz. jalapeno/rum glaze.

Continue -->>

Continued...

Coffee Lacquer

Ingredients:

- 1 cup orange marmalade
- 2 cups strong coffee
- 1 T. fresh ground black pepper

Directions:

- 1) Put in non-reactive pan; reduce by 2/3.

Jalapeno/Rum Glaze

Ingredients:

- ½ cup corn syrup
- ½ cup cider vinegar
- ½ cup orange juice
- ½ green pepper, small dice
- ½ red pepper, small dice
- ½ jalapeno, minced
- ½ cup Meyer's Dark Rum

Directions:

- 1) Put in heavy-bottom non-reactive pan; reduce until thick and syrupy.