

Duck with Jellied Cherry Sauce

Serves 4



Ingredients

- 4 lb duck
- Salt to taste
- 3 carrots
- 1 small onion
- 1 clove of garlic-crushed
- 1 tsp of marjoram-diced
- 1 tsp of basil-dried
- 1 cup of red wine
- 1 cup of water
- Black pepper and sugar to taste
- ½ lb of bing cherries

Directions

- ☞ Season the duck with salt, rubbing the skin and the inside of the carcass. Set aside in a large casserole dish
- ☞ Arrange the carrots, onion and giblets around the duck.
- ☞ Sprinkle the duck with garlic, marjoram and basil.
- ☞ Pour in the wine and 1 cup water, and add salt, pepper and sugar to taste.
- ☞ Cover the casserole and bake in a preheated 350° oven for 2 hours or until the duck is tender.
- ☞ Remove the casserole from the oven. Uncover and pour off the liquid and vegetables into a large saucepan. Put the duck onto a plate ..and set aside to cool.
- ☞ Boil the contents of the saucepan over a high flame until reduced by half. Strain off the liquid into a small bowl and ..chill in the refrigerator for 1 hour. Discard the vegetables.
- ☞ Meanwhile, stem and pit the cherries and put into a bowl. Take the chilled liquid out of the refrigerator. Discard the fat content that formed a layer on the surface
- ☞ Reheat the remaining liquid until not quite boiling.
- ☞ Pour over the cherries and chill in the refrigerator until the sauce has turned to jelly.
- ☞ Remove from the refrigerator, unmold from the bowl and slice.
- ☞ Remove this. Serve the duck cold, surrounded by slices of the jellied sauce in

Share this recipe with a friend!

Duck with Jellied Cherry Sauce

Serves 4



Ingredients

- 4 lb duck
- Salt to taste
- 3 carrots
- 1 small onion
- 1 clove of garlic-crushed
- 1 tsp of marjoram-diced
- 1 tsp of basil-dried
- 1 cup of red wine
- 1 cup of water
- Black pepper and sugar to taste
- ½ lb of bing cherries

Directions

- ☞ Season the duck with salt, rubbing the skin and the inside of the carcass. Set aside in a large casserole dish
- ☞ Arrange the carrots, onion and giblets around the duck.
- ☞ Sprinkle the duck with garlic, marjoram and basil.
- ☞ Pour in the wine and 1 cup water, and add salt, pepper and sugar to taste.
- ☞ Cover the casserole and bake in a preheated 350° oven for 2 hours or until the duck is tender.
- ☞ Remove the casserole from the oven. Uncover and pour off the liquid and vegetables into a large saucepan. Put the duck onto a plate ..and set aside to cool.
- ☞ Boil the contents of the saucepan over a high flame until reduced by half. Strain off the liquid into a small bowl and ..chill in the refrigerator for 1 hour. Discard the vegetables.
- ☞ Meanwhile, stem and pit the cherries and put into a bowl. Take the chilled liquid out of the refrigerator. Discard the fat content that formed a layer on the surface
- ☞ Reheat the remaining liquid until not quite boiling.
- ☞ Pour over the cherries and chill in the refrigerator until the sauce has turned to jelly.
- ☞ Remove from the refrigerator, unmold from the bowl and slice.
- ☞ Remove this. Serve the duck cold, surrounded by slices of the jellied sauce in