



## **Pinot Noir Braised Duck Legs with Roasted Pears and Onions** *(adapted from Gourmet via epicurious.com)*

3 or 4 large duck legs  
1 750 mil bottle Pinot Noir  
Bouquet Garni of 10 juniper berries, 3 whole cloves, and orange zest from half an orange and 1 bay leaf all tied in a cheesecloth bag  
1 stick cinnamon  
1 tablespoon vegetable oil  
1 large carrot in quarter inch dice  
1 large onion, in quarter inch dice  
1 large celery rib in quarter inch dice  
Salt as required  
2 parsley sprigs plus 1 tablespoon minced parsley  
Beurre manie' made from 2 tablespoons softened butter and 2 tablespoons all purpose flour

Trim excess fat from duck legs. Place duck legs, wine and bouquet garni and cinnamon stick in a large bowl. Cover and chill for 2 hours.

Transfer duck legs to a plate and pat dry with paper towels. Discard cinnamon stick but reserve marinade and bouquet garni. Heat a large Dutch oven over medium high until very hot. Add vegetable oil and when shimmering add duck legs skin side down and cook until well browned and crisp - about 20 minutes. Turn and brown on other side - about 2 minutes, then remove to a plate. Pour off all but 2 tablespoons fat from pot. Return pot to the heat and add vegetables along with a sprinkle of salt. Sauté until tender and lightly browned - about 15 minutes. Return duck legs to pot, skin side up. Add parsley and reserved marinade along with bouquet garni. Bring to a boil, reduce heat to simmer, cover and cook for 1-1/2 hours or until duck legs are very tender. When cooked, transfer duck to a plate and keep warm. Strain liquid through a sieve and let stand for a few minutes. Skim off excess fat if desired. Return liquid to pot and cook to reduce to 2 cups of liquid. Add beurre manie' a little at a time whisking after each addition. Boil for 2 minutes. Serve duck legs with sauce spooned over them. Garnish with parsley. Serve with roasted pears and onions.

### **Roasted Onions & Pears**

1 pound small onions, peeled  
2 ripe Bosc pears  
2 tablespoons unsalted butter  
1 tablespoon fresh lemon juice  
2 teaspoons honey  
1/4 teaspoon salt  
Preheat oven to 400. Melt butter in cast iron skillet large enough to hold ingredients in a single layer. Add onions and bake for 30 minutes. Peel and core pears, adding pear halves cut side down and bake additional 20 minutes. Stir together lemon juice, honey and salt and add to onions and pears. Toss to coat.