



STONE'S THROW WINERY

Durif Duck

Perfect to pair with Stone's Throw Petite Sirah or Shiraz!

8 bone-in duck hindquarters (legs & thighs)
Thyme
One Chopped Onion
Flour (for dredging)
5 Cloves of garlic (peeled & smashed)
Kosher Salt (or Sea Salt, but go easy)
One Quart of Rich Stock (beef or duck)
White Pepper
1 Glass of Petite Sirah or Shiraz – for recipe
Extra Virgin Olive Oil
(2 Glasses of Petite Sirah or Shiraz – for Chef)
Balsamic Vinegar
Rosemary

Mix about 2 cups of flour with 2 Tablespoons of salt and 2 teaspoons of pepper. Lightly dredge the duck pieces in the flour and shake off all excess. In skillet, quickly brown the meat on both sides, but do not cook through.

Place the duck in a casserole dish. Add the onion and garlic to the skillet. Cook for about 2 minutes, then add wine and reduce. Add stock and fresh herbs and heat to a boil. Check the seasoning and adjust. Pour the stock/wine/vegetable/herb mixture over the meat and sprinkle with 2 Tablespoons of the flour.

Add 4 splashes Balsamic Vinegar. Cover and bake at 315-325 degrees for about 2 hours. Check at 60 and 90 minutes. It will be done when the drumstick comes away when lifted instead of staying attached. Strain the sauce and skim fat. Serve with roasted potatoes, tiny beets or a 'rocker' salad, either dressed with Balsamic Vinegar, and a glass of Stone's Throw Petite Sirah or Shiraz.