



Quick Confit of Duck

Serves 2

INGREDIENTS

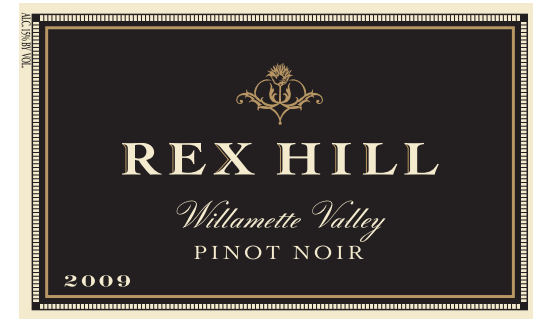
2 DUCK LEGS WITH THIGHS 1 OZ SALT SPLASH OLIVE OIL

DIRECTIONS

1. Pat the duck legs dry with paper towels
2. Find a needle or a very pointy knife and prick the skin of the duck all over. Try to avoid piercing the meat by pricking the skin at an angle over the drumstick and the center of the thigh
3. Salt the duck legs and allow them to rest at room temperature for 1 hour
4. Put the duck legs in a small casserole, skin side up so that the legs are packed in tightly without laying on top of one another. Add a small splash of olive oil. Put the casserole in the oven and turn it to 300°F. Do not preheat the oven. You want to cook the duck as gently as possible
5. Allow the duck to cook for at least 90 minutes, or up to two hours. Check the duck at this time. It should be getting crispy and partially submerged in melted fat
6. Turn the oven up to 375°F and let the skin get crispy, around 15 minutes
7. Remove the duck from the oven and allow to cool
8. Remove the duck from the casserole and serve, reserving and storing the fat for later use

WINE PAIRING SUGGESTION

2009 REX HILL WILLAMETTE VALLEY PINOT NOIR



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THE 2009 REX HILL WILLAMETTE VALLEY PINOT NOIR IS A CLASSIC EXAMPLE OF OREGON PINOT NOIR FROM A VINTAGE THAT GAVE US INTENSE FRUIT AND INTENSE FLAVORS.

Initial perfumed aromatics redolent of violets and roses, black currants, blueberries, black raspberries and wild strawberries are joined by suggestions of tobacco leaf, clean earth, dried fruit, smoke and spice as the wine opens. Some whole-cluster fermentation contributes dark fruit, tea and savory aromatic characteristics. The attack is rich with beautifully ripe tannins and flavors of red fruits and the blue fruits which are a hallmark of the vintage. The lithe mid-palate finds additional complexity with a strong, lingering finish that includes minerality, graphite and spices. This wine has the intensity, structure and concentration to age and become more complex over the next 15 to 20 years.

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