



RECIPE

Roasted Duck

Main Course
Poultry

Main Ingredient
Over 2 hours

Serving Size
2-4

INGREDIENTS

- 3 duck legs
- 2 bunches of thyme
- 2 medium onions, sliced
- 1 ½ cups whole, seedless red grapes
- Salt
- Pepper

INSTRUCTIONS

Preheat oven to 300°F/150°C.

Generously season duck legs with salt and pepper.

In the Oblong Casserole, sear duck on all sides over medium-high heat until golden set aside.

Cover the bottom of the Oblong Casserole with onion slices and thyme, then place the seared duck on top.

Cover with lid and cook in oven for 3 hours.

Take the Oblong casserole out of the oven and spoon out excess duck fat.

Place grapes around duck and return to the oven, uncovered, for 30 minutes.

Discard herbs and spoon out the caramelized grapes to serve alongside the duck.

Broil duck for 3-4 minutes to crisp skin.

Carve and serve.

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