

California Raisin Braised Duck Drummets

Chef Debbie Gold
40 Sardines
Overland Park, Kansas

Duck Drummets

10 pounds duck drummets
10 garlic cloves, peeled and slightly crushed
10 shallots, peeled and chopped
3 sprig fresh thyme
1 fresh bay leaf
2-3 cups chicken stock
2 cups dry white wine
1 ½ cups California raisin paste
2 cups hazelnuts, toasted and chopped

Spice Rub

1 tablespoon dry mustard
2 teaspoons kosher salt
2 teaspoons freshly ground black pepper
1 teaspoons ground star anise
2 teaspoons ground coriander
2 teaspoons ground ginger
1 teaspoon ground allspice
½ teaspoon ground crushed red chili flake

Verjus California Raisin and Hazelnut Glaze

3 cups California raisin syrup
½ cup honey
1 ½ - 2 cups California golden raisins
¾ cup chopped hazelnuts, toasted
3 tablespoons grated fresh ginger
3 teaspoons chopped crushed chili flake
¼ cup chiffonade fresh cilantro leaves
4 cloves garlic, minced
¼ - ½ cups verjus
1 lemon juiced
½ cup reduced braising liquid
Salt and pepper

Duck Drummets

Trim fat from drummets if necessary, making sure to leave a covering of skin on top of meat. Score skin on drummets in a ½ inch crosshatch pattern, cutting through fat but not into the meat.

Pat duck legs dry. Stir together spice rub in a small bowl and rub all over drummets.

Heat duck fat over moderately high heat until hot but not smoking in a large braising pan. Add drummets, skin side down, until well browned. About 5 minutes. Do not overcrowd pan. Cook drummets in batches if necessary so they are evenly browned. Turn legs over and sauté until undersides are browned, 2 more minutes. Transfer to paper towels to drain if cooking in batches. Remove fat from pan when there is more than about 2 tablespoons of fat from skillet.

Turn heat to medium-low. Add garlic, shallot, and herbs. Saute for 5 – 8 minutes. Add California raisin paste. Mix paste in with vegetables. Replace any drummets that were removed from the pan.

Add white wine and reduce until wine is very syrupy but not burned.

Add enough stock so that most of each drummet is submerged.

Braised uncovered in a 350°F oven, until duck is tender. About 90 minutes.

Let drummets cool in liquid. When cool, remove duck and let cool on wire rack, uncovered overnight.

When ready to serve, bake in a 425°F oven for 20 minutes until drummets crisp back up. The drummets can also be fried or broiled.

Toss in glaze. Garnish with fresh cilantro leaves.