

Braised Magret Duck Legs

serves 4

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| 4 (1 pkg) | Magret Duck Legs | 3 sprigs | Fresh thyme (or 1 Tbsp dry) |
| 1 | Yellow Onion, roughly chopped | 3 sprigs | Fresh rosemary (or 1 Tbsp dry) |
| 2 | Carrots, roughly chopped | 1 Tbsp | Tomato Paste |
| 2 | Celery Stalks, roughly chopped | 3 cups | Chicken Stock |
| 3 | Garlic Cloves, crushed | | |

1 Preheat oven to 325°F.

2 Season the duck legs well with salt and pepper. Put the duck legs, skin side down, in a skillet or Dutch oven large enough to hold all the ingredients.

3 Put the skillet on the stovetop and turn the heat to medium low. Brown the legs slowly and evenly (it will take about 20 min). You may have to do this in two batches.

4 Once the legs are sufficiently brown and rendered, flip them to sear the meat side for 1-2 minutes. Transfer to a tray.

5 Remove all but 2 Tbsp of the duck fat from the pan (save the unused duck fat for future cooking.) Add all the vegetables and sweat for 5-7 minutes.

6 Add the herbs, tomato paste and chicken stock and stir. Return the duck legs to the pan, skin side up, in as close to one layer as possible. (Note: Liquid should come about halfway up the duck legs)

7 Move pan to oven and cook, uncovered, until the duck is tender, and the liquid has reduced by about half, about 75-90 minutes.

8 Serve duck legs with the braising vegetables and liquid.

