

Crisp Whole Hudson Valley Moulard Duck Roast w/ Smoky Cherry-Chipotle Glaze and Herbed Wild Rice

Ingredients

1 whole Hudson Valley Moulard duck
2 cups boiling water
1 cup fresh Bing cherries, pitted
1 tablespoon canned chipotle chilies
2 ½ cup chicken broth, separated
¼ cup dark brown sugar
2 tablespoons cider vinegar
2 sprigs thyme, separated
½ teaspoon Spanish paprika
¼ teaspoon cloves, ground
2 shallots, minced
2 tablespoons olive oil
1 cup wild rice, rinsed and drained
2 cups chicken broth
2 cups water
Sea salt
Fresh-cracked black pepper

Directions

In a small saucepan combine cherries, chipotle chilies, ½ cup chicken broth, brown sugar, cider vinegar, 1 sprig thyme, paprika and clove. Bring to a boil over medium heat, then lower to a simmer until the liquid coats the back of a spoon. Remove from heat and blend in a food processor until smooth. Season with sea salt and black pepper. Set aside.

Preheat oven to 425° F. Rinse the Hudson Valley Moulard duck and pat dry. Remove excess fat; reserve for another use. Prick skin all over with a sharp fork. Place the duck in a roasting pan and pour boiling water over to tighten skin. Cool duck, then drain water from cavity into pan. Pat duck dry again. Rub entire duck with sea salt and black pepper.

Roast duck breast side up for 45 minutes, then carefully flip bird over in pan, and continue to roast for another 45 minutes. Turn duck over one last time, making sure to remove excess liquid from cavity, and roast until skin is brown and crisp. Baste with glaze during last 15 minutes of cooking. Remove duck from oven and let stand for a few minutes before carving.

While duck is roasting, heat olive oil in medium saucepan and sauté shallots until soft. Add wild rice and cook until a nutty aroma is released, about 3 minutes. Add broth, water and reserved thyme, and bring to a boil, then reduce heat and simmer, covered, until rice is soft. Season with sea salt and black pepper. Serve with sliced duck and remaining cherry-chipotle glaze.

Hudson Valley Duck Farm | Summer Recipes 2010 | Recipe by Rachael S. Mamane