



## *Paul Mathew Vineyards*

### Roast Duck

Slow Roasting in low temp oven is the secret.

Position rack in center

Preheat oven to 250°

Remove giblets & neck. Rinse & pat dry

Rub the Duck with Salt

Place the duck beast down in a roasting pan. Roast for 3 hours

Drain the duck fat, turn duck over, increase oven temp to 350°. Roast for another 45 minutes.



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### Leg of Duck Confit

4 duck legs

2 cups duck fat (liquid ) room temperature

Salt & pepper

Fresh Thyme

Garlic

In large baking dish lay duck legs even. Sprinkle salt & pepper very liberally on both sides. Thyme as well. Cover and refridgerate for 12 hours.

Rinse to remove most of the salt & pepper from duck & dish. Return the duck to the baking dish & cover with duck fat

Roast in oven at 250° for 8 hours

Remove and place on backing sheet and increase oven temp to 400° and roast for 15 minutes for crispy skin.