

Duck Confit

Makes 6 legs or 1 pound (450 g) of shredded duck

Leaves from 1 bunch fresh thyme

Leaves from 1/2 bunch rosemary

8 cloves garlic

6 Muscovy duck legs (or 8 legs if they're smaller), each about

3/4 pound (375g)

In a food processor, combine the thyme, rosemary, and garlic and puree until it forms a thick paste.

Rub the duck legs with the herb mixture and then refrigerate for a minimum of 4 hours, and preferably overnight.

Preheat the oven to 300°F (150°C). Remove the duck legs from the fridge and transfer to a Dutch oven. Cover and cook until the meat is easily penetrated when poked with a fork. It will probably take 4 to 5 hours, but start checking for doneness around the 3-hour mark. If you want to shred the meat right away (it's easier to do this when it's warm), as soon as the legs are cool enough to handle, pick them apart with your fingers, discarding the bones and skin. If you're not using the confit right away, let it cool to room temperature and refrigerate in an airtight container for up to 1 week or store in the freezer for up to 2 months.

Maple-Lacquered Squab, Duck Confit Hash

Duck Confit Hash

1 pound (450 g) Yukon gold potatoes, peeled and diced the size of breakfast-style potatoes
1/4 cup (60 ml) plus 2 tablespoons neutral oil
Kosher salt
1 cup (85 g) shredded Duck Confit
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1/2 cup (70 g) diced yellow onion
1/2 cup (12 g) sliced green onions, green
parts only

Cherry Vinegar

1 cup (250 ml) cider vinegar
1/2 cup (125 ml) maple syrup
1/2 cup (125 g) sugar
1 tablespoon kosher salt
12 cherries, pitted but stems left intact
1/4 cup (40 g) chopped pitted cherries

Squab

2 tablespoons neutral oil
4 squab (aka, pigeons), cleaned and halved, backbone removed
Kosher salt and freshly ground black pepper
1/4 cup (60 ml) maple syrup
4 poached eggs

1. Preheat the oven to 350°F (180°C).
2. To make the hash, toss the potatoes with 2 tablespoons of the oil and salt to taste. Put the potatoes in a baking dish and roast until they are barely cooked through (you don't want soft and mushy), about 10 minutes.
Remove the potatoes from the oven but leave the oven on.
3. To make the cherry vinegar, in a small saucepan over high heat, combine the vinegar, maple syrup, sugar, and salt. When it comes to a boil, pour half of the liquid into a heat-proof bowl with the whole pitted cherries. Reduce the heat to low, return the pan to the stove, and simmer the remaining liquid until it thickens and forms a syrup, about 5 minutes. Keep a close eye on it, because it can burn if reduced too much. Remove the pan from the heat and stir in the chopped cherries. Set aside.
4. To make the squab, heat the oil in a large saute pan over high heat. Season the squab with salt and pepper and sear, skin side down, for 3 minutes. Flip them over and brush with the maple syrup. Place the pan in the oven and bake until a meat thermometer reads 135°F (57°C) for medium-rare, about 5 minutes. Remove from oven and let rest while you finish the hash.
5. Heat a large, heavy saute pan over high heat with the remaining . cup (60 ml) oil. Add the potatoes and saute until crispy, about 3 minutes. Stir in the confit and the yellow and green onions. Continue to cook for 3 minutes, mixing well. Season to taste with salt.
6. To serve, create a little mound of the hash on each of four plates, top with a poached egg, then add the squab. Drizzle with the cherry vinegar and add three of the stem-on cherries to each plate before serving.

The Pigeon Pour: With the Maple-Lacquered Squab grab a Chambolle-Musigny. The ones from Robert Groffier are complex and bursting with purity of fruit. One of the first Burgundies I remember twisting my head around was a Groffier Chambolle Amoureuses, a top *premier cru*. For a few bucks less, look for his Haut Doix, another *premier cru* located next to Les Amoureuses.