

A RECIPE FROM HERONS KITCHEN

DUCK POT PIE

YIELDS: 6 SERVINGS

- DUCK JUS, 3 QT
- DUCK CONFIT, 8 OZ
- DUCK SAUSAGE, 2-3 LINKS, DEPENDING ON SIZE
- CARROTS, 2 MEDIUM, PEELED AND SLICED
- ONION, 1 LARGE, DICED
- CELERY, 4 STALKS, SLICED
- FINGERLING POTATOES, BLANCHED AND SLICED
- THYME, ROSEMARY, PARSLEY, 1 1/2 TBSP. CHOPPED, EACH
- SALT AND PEPPER, AS NEEDED
- CORN STARCH, 4 TBSP
- WATER, 1/2 C

METHOD:

BRING THE DUCK JUS TO A BOIL IN A LARGE SAUCE POT. COMBINE THE CORNSTARCH AND WATER WITH A WHISK AND WHISK INTO THE DUCK JUS. ALLOW THIS TO THICKEN. TURN THE HEAT TO MEDIUM LOW AND ADD IN THE REMAINING INGREDIENTS AND ALLOW TO GENTLY SIMMER UNTIL THEY ARE TENDER. SEASON TO TASTE AND SERVE HOT.