

DUCK LEGS WITH RIESLING, CABBAGE AND APPLES

8 WHOLE DUCK LEGS (LEG AND THIGH)
8 CLOVES OF GARLIC
FRESH THYME
BAY LEAVES
8 SHALLOTS
1 LARGE FENNEL BULB
1 BOTTLE OF DRY RIESLING
1 LARGE GREEN CABBAGE
4 APPLES (FUJI OR PINK LADY)
1 LEMON
PARSLEY OR CHERVIL AND CHIVES

THE DAY BEFORE COOKING, SALT AND PEPPER DUCK LEGS AND TOSS IN A BOWL WITH A GENEROUS AMOUNT OF FRESH THYME, TWO BAY LEAVES AND PEELED GARLIC CLOVES. COVER AND REFRIGERATE OVERNIGHT.

PRE-HEAT OVEN TO 325°

HEAT A LARGE, STEEP-SIDED PAN OR A RONDEAU ON TOP OF THE STOVE. ADD A SPLASH OF GRAPE SEED OR CANOLA OIL.

DRY THE DUCK LEGS WITH PAPER TOWELS AND PLACE SKIN SIDE DOWN IN THE PAN. (DON'T CROWD THE PAN. IF NECESSARY, BROWN IN TWO BATCHES.) SHAKE THE PAN IN THE BEGINNING TO KEEP LEGS FROM STICKING, THEN REDUCE HEAT TO MEDIUM. BROWN THOROUGHLY ON BOTH SIDES. REMOVE FROM THE PAN.

MEANWHILE, PEEL AND SLICE THE SHALLOTS INTO THIN ROUNDS. TRIM FENNEL AND PEEL TOUGH OUTER LAYER. SLICE LENGTHWISE IN HALF. WITH A PARING KNIFE CUT OUT THE LITTLE TRIANGLE OF SOLID ROOT FROM THE BOTTOM OF EACH HALF, THEN CUT INTO 1/4 INCH PIECES.

POUR OFF THE DUCK FAT INTO A METAL BOWL, LEAVING ABOUT A 1/2 CUP IN THE BOTTOM OF THE PAN. ADD THE SHALLOTS AND FENNEL, A FEW SPRIGS OF THYME AND ONE BAY LEAF. COVER AND COOK OVER LOW HEAT FOR A FEW MINUTES, UNTIL THE VEGETABLES ARE TRANSLUCENT.

ARRANGE THE LEGS, SKIN SIDE UP, ON TOP OF THE VEGETABLES. POUR IN A WHOLE BOTTLE OF RIESLING. RAISE THE HEAT AND ALLOW THE ALCOHOL TO BOIL OFF FOR A COUPLE OF MINUTES.

PLACE IN THE OVEN AND COOK, PARTIALLY COVERED FOR 30 MINUTES.

MEANWHILE, SLICE THE CABBAGE LENGTHWISE IN HALF, CUT OUT THE TOUGH STEM AND JULIENNE CABBAGE INTO 1/4 INCH PIECES.

REMOVE THE DUCK FROM THE PAN. PUT IN ALL THE CABBAGE, SALT AND PEPPER. TOSS WITH TONGS TO THOROUGHLY COAT THE CABBAGE WITH THE JUICES AND DUCK FAT. COVER AND RETURN TO THE OVEN. COOK ABOUT 20 MINUTES OR UNTIL THE CABBAGE HAS WILTED BUT IS NOT COOKED THROUGH.

REMOVE PAN FROM THE OVEN AND ARRANGE THE DUCK LEGS, SKIN SIDE UP, ON TOP OF THE CABBAGE. RETURN TO THE OVEN, COVER PARTIALLY AND COOK ANOTHER 30 MINUTES OR UNTIL THE LEGS ARE TENDER WHEN PIERCED WITH A FORK.

MEANWHILE, PEEL AND SLICE THE APPLES IN EIGHTHS. TOSS IN A BOWL WITH A LITTLE LEMON JUICE.

WHEN THE DUCK IS DONE, HEAT A SAUTE PAN ON A HIGH FLAME FOR A MINUTE. POUR IN 1/2 CUP OF RESERVED DUCK FAT. SAUTE APPLES OVER MEDIUM HEAT, TILL THEY ARE NICELY BROWNEED. SEASON WITH SALT AND SCATTER ON TOP OF THE DUCK LEGS.

CHOP HERBS AND SCATTER OVER THE DUCK LEGS.

SERVE WITH FARRO, WILD RICE OR QUINOA.

SERVES EIGHT

STEVE GREER FROM K&L WINE MERCHANTS RECOMMENDS

2011 KERPEN GRAACHER DOMPROBST RIESLING AUSLESE*
\$24.99 THIS ONE-STAR AUSLESE (HIGHER MUST WEIGHT AT HARVEST OR SIMPLY MORE SUGARS) IS FROM AN HISTORIC FAMILY IN THE MIDDLE MOSEL FROM THE DOMPROBST VINEYARD. THE WINE'S SWEETNESS IS BALANCED BY LOVELY VIVID ACIDITY WHICH IS WHY THIS WHITE WINE CAN STAND UP TO DUCK. THE TART FRUITINESS OF APPLE AND A LEMONY LIME NOTE ALONG WITH PETROL AND RICHNESS PROVIDES A PERFECT PAIRING TO THE TART RICHNESS OF THE DISH.