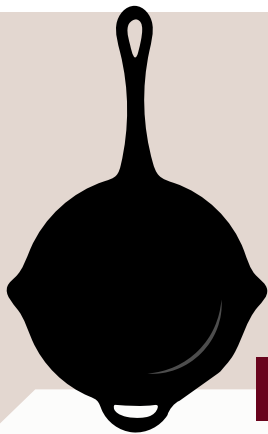


A close-up photograph of several duck legs in a metal tray. The duck legs are braised, showing a rich, golden-brown color with some darker, caramelized spots. The skin is glistening, and the meat appears tender. The tray is filled with the legs, and some liquid is visible at the bottom. A white, octagonal-shaped text box is centered over the image, containing the title and author information.

# DUCK LEGS BRAISED IN ZINFANDEL

*As found in "Chez Panisse Café Cookbook"  
by the esteemed Alice Waters.*






## INGREDIENTS

 **6 duck legs**  
drumsticks and thighs, attached

 **thyme**  
2 sprigs

 **salt & pepper**

 **bay leaf**

 **garlic cloves**  
2 cloves peeled & sliced


 **Turley Zinfandel**  
1 cup for cooking, more for drinking

 **duck fat or olive oil**

 **onion**  
1/2" diced

 **small orange**  
zest of 1/2

 **2 medium carrots**  
peeled & diced to 1/2"

 **1/2 tsp potato starch**

 **hot chicken stock**  
about 1 1/2 cup

## PREPARATION

Trim fat and skin from sides of duck legs, leaving a covering of skin on top of legs. Season with salt and pepper and place in the refrigerator covered for several hours, or overnight.

Preheat oven to 450 degrees. While the oven is warming, heat a cast-iron skillet over medium heat with 1 tablespoon of duck fat or oil. Add onion and carrots and sauté 5 minutes, until lightly browned. Once vegetables are cooked, transfer to the bottom of deep earthenware baking dish. Add bay, thyme, garlic, orange zest and Turley Zinfandel. Arrange duck legs on top in one layer, skin side down and add hot stock to barely cover them.

Seal tightly with foil and bake in oven 15–20 minutes, until stock begins to simmer gently. Reduce oven temperature to 350 degrees and continue to cook, covered, 30 minutes. Remove foil, turn legs skin side up and cook uncovered another 30 minutes, or until skin is crisp and golden. To check meat for doneness, probe with small knife. If it offers no resistance and separates easily from bone, it is done!

Carefully remove legs from baking dish. Pour braising juices and vegetables into a saucepan and skim off fat. Over medium heat, reduce sauce to taste. If desired, thicken slightly with 1/2 teaspoon potato starch dissolved in 1 tablespoon water. Just before serving, reheat duck legs in sauce 5 to 6 minutes.

## PAIRING

### Old Vines Zinfandel

From over 20 ancient vineyards across California, and aged in only 10% new oak, our Old Vines Zinfandel is our go-to wine pairing!

Ripe black fruits, classic spice and juicy acidity complement this almost-hedonistically-savory duck dish – a seriously satisfying companionship with inherent depth and rustic complexity.

