

Wining and Dining *the Casa di Vino Way*

Roast Duck with Cranberry Sauce

4-5 lb duck, thawed if frozen
1/4 c Port
2 Tb Butter
2 Tb Flour
1 c Chicken broth
1/4 c Orange juice
2-4 Tb brown sugar
1/2 c Cranberries; fresh
1 ds Cayenne pepper
1/2 Lemon
Salt to taste
Fresh ground pepper to taste

Rinse duck under cold water and pat dry. Remove any large lumps of fat from skin. Rub inside cavity and skin of duck with lemon and season cavity and skin with salt and pepper.

Truss bird, place on rack, and set in shallow roasting pan. Roast at 350 degrees for 30 minutes. Then pierce skin all over with fork to release fat. Continue roasting until duck is completely cooked, 1 1/2 to 2 hours. About once every hour remove all but 1 cup of fat from pan. Some remaining fat will keep pan from scorching. Increase oven temperature to 500 degrees for the last 15 minutes of roasting to crisp skin..

Remove duck from oven and set on warm plate. Pour off and discard fat. Place roasting pan on top of stove. Add port and heat over low heat, scrapping up any browned bits. Add butter and heat until melted. Add flour, stirring until smooth. Add chicken broth and whisk constantly until smooth and thickened, 2 to 3 minutes. Stir in orange juice and 2 Tb brown sugar and mix well. Add cranberries and cook over high heat until cranberries pop, 2 to 3 minutes. Add cayenne and more salt and pepper to taste. If mixture is too tart add remaining brown sugar...

To serve, cut duck in half lengthwise, using poultry shears, and place on two serving dishes. Pour half of sauce over each serving. Serve immediately.

**Suggested Wine Pairing:
2007 Li Veli Negroamaro**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)