

Featured Recipe



ROASTED DUCK LEGS WITH DIJON MUSTARD

To pair with

**2013 PINOT NOIR,
BIEN NACIDO VINEYARD**

by Diana Longoria

Serves 2 to 4 people

Ingredients

4 DUCK LEGS (THIGHS INCLUDED, ABOUT 2 POUNDS)

2 TEASPOONS HERBES DE PROVENCE, CRUMBLED

4 TABLESPOONS DIJON MUSTARD

½ CUP DRY BREADCRUMBS (OR PANKO)

2 TABLESPOONS MELTED BUTTER

6 CUPS ARUGULA OR OTHER GREENS

Method

Heat oven to 325°F.

Rinse the duck legs, pat them dry and rub them with Herbes de Provence. Season well with salt and pepper. Spread the mustard over the skin side of each leg with a thin coat. Lay the legs in a shallow baking dish, leaving space between them. Sprinkle evenly with the breadcrumbs and drizzle with the melted butter.

Roast for 1½ to 2 hours or until the meat is very tender and the coating is crisp.

Serve on a bed of arugula. I don't put a dressing on the greens since the duck juices and mustard will coat the salad.

“Jan, a long-time friend and Wine Club Member, invited us to dinner and served this delicious duck course. I fell in love with it, and she was kind enough to share the recipe. It is easy to prepare and great by itself or with a side of creamy macaroni and cheese. Of course you will need a bottle (or two) of Longoria Pinot Noir to fully experience this perfect pairing of wine and food.”