

## Muscovy Duck with Olives

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- 1 t Olive Oil
- 1 Muscovy Duck (cut in pieces)
- 3 Garlic Cloves, chopped
- 1 C Diced Onion
- 1 T Diced Bacon Slab
- ¾ C Black Olives
- 1 ½ C Red Wine
- 1 Quart Duck Stock
- 1 t Dry Thyme
- 1 Bay Leaf

Heat Oil in 3 quart saucepan. Brown duck on all sides. Remove the duck and pour off all but 1 T of the rendered fat. Add the garlic, onion, and bacon and sauté lightly about 5 minutes until onion is translucent. Return the duck to the pot, along with the red wine. Reduce the wine by half. Add stock, thyme, and bay leaf and bring to a boil over high heat. Reduce heat and simmer 45 min. Then add the olives and simmer another 30 min. Season with salt and pepper to taste. Serve with rice.