

# Duck Soup Du Jour

Keep the blind warm this winter with a hearty homemade broth.

## STOCK INGREDIENTS (SERVES 8):

- 4 duck carcasses with legs or 2 goose carcasses
- 2 large onions, chopped
- 2 medium carrots, peeled and chopped
- 2 celery stalks with leaves, coarsely chopped
- 1 bunch parsley with stems, chopped
- 2 bay leaves
- 2 cloves
- 1 teaspoon freshly-ground pepper

## SOUP INGREDIENTS:

- 1/2 stick butter
- 3/4 cup medium-diced onions
- 3/4 cup medium-diced carrots
- 3/4 cup medium-diced celery
- 3/4 cup medium-diced leeks
- 2½ quarts duck stock
- 3/4 cups string beans, sliced small
- 3/4 cup medium-diced potatoes
- 1 cup cooked wild rice
- 1/3 cup chopped tomatoes
- 1/2 cup medium-diced turnips
- Reserved cooked duck meat
- Salt to taste
- 1/4 teaspoon freshly-ground pepper
- 1/2 teaspoon minced fresh garlic
- 1/2 teaspoon very finely diced uncooked bacon
- Few drops of Tabasco sauce to taste

## TO PREPARE THE STOCK:

Remove duck or goose breasts and reserve for other recipes. Wash duck parts well and place in a large stock pot. Add cold water to cover and bring to a boil. Skim all froth from the surface. Lower heat and add other stock ingredients. Simmer uncovered for 2 to 3 hours until the duck legs are tender. Add water as needed to cover ingredients and skim as necessary. Strain the stock into a large bowl through a colander and reserve. Allow bones to cool and pick duck meat from the carcass and legs. Dice the duck meat and reserve.

## TO PREPARE THE SOUP:

Melt butter in a heavy 4- or 5-quart saucepan or Dutch oven. Add the onions, carrots, celery, and leeks, cover and cook slowly over low heat for 15 minutes, stirring occasionally. Do not brown the vegetables. Pour in the duck stock and gently boil until all the vegetables are partially tender, about 15 minutes. Add



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the string beans, potatoes, tomatoes, turnips salt and pepper. Simmer for 20 minutes, or until the potatoes are tender. Add reserved duck meat and bring soup to a boil. Chop the garlic and uncooked bacon together to form a paste. Remove the soup from the heat and stir in the bacon-garlic paste. Add the Tabasco, adjust seasonings and serve.

## HINT:

Add a few drops of Worcestershire sauce, fresh-chopped parsley or chives to each portion of soup just before serving. ✎

