

Ragout Of Wild Duck

Ingredients

2 wild ducks, 4 shalots, 1 pint of stock No. 105, 1 glass of port wine, 1 oz. of butter, a little flour, the juice of 1/2 lemon, cayenne and salt to taste.

Method

Ducks that have been dressed and left from the preceding day will answer for this dish. Cut them into joints, reserve the legs, wings, and breasts until wanted; put the trimmings into a stewpan with the shalots and stock, and let them simmer for about 1/2 hour, and strain the gravy. Put the butter into a stewpan; when melted, dredge in a little flour, and pour in the gravy made from the bones; give it one boil, and strain it again; add the wine, lemon-juice, and cayenne; lay in the pieces of duck, and let the whole gradually warm through, but do not allow it to boil, or the duck will be hard. The gravy should not be too thick, and should be very highly seasoned. The squeeze of a Seville orange is a great improvement to this dish.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>