

Duck Glace with Hoisin and Ginger

(makes approx. 8 oz.)

- 1 tbsp. Chopped Shallots
- 1 tbsp. Chopped Fresh Ginger
- 1 tsp. Chopped Garlic
- 1/4 cup Plum Vinegar
- 4 oz. Bonewerks Culinarte Glace de Canard
- 1/4 cup Hoisin Sauce
- 1 tbsp. Plum Preserves
- *1 tbsp. Chilled Unsalted Butter

SWEAT shallots, ginger, garlic and vinegar in a saucepan for 5 minutes.

STIR in Bonewerks Culinarte Glace de Canard, hoisin sauce and preserves. Simmer until sauce reduces to the consistency desired.

*If desired, lift with butter. Stir in 1 tbsp. chilled butter off heat.