

Orange Duck Jus

(makes approx. 8 oz.)

- 1 tsp. Butter
- 2 tsp. Diced Shallots
- Juice and Zest of One Orange
- 1/4 cup Grand Marnier
- 2 tbsp. Currant Jelly
- 1/2 tsp. Chopped Fresh Sage
- 6 oz. Bonewerks Culinarte Glace de Canard
- Salt and Pepper, to Taste
- *1 tbsp. Chilled Unsalted Butter

SAUTE shallots in butter in a saucepan. Stir in orange juice, zest, Grand Marnier, jelly and sage; reduce by 50%.

STIR in Bonewerks Culinarte Glace de Canard. Season to taste with salt and pepper.

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