

Slow-Cooked Duck

Servings: 4

Source: Food and Wine, December 2001 -- serve with Grilled Polenta

Ingredients

- 2 Onions, Large, Coarsely Chopped
- ¼ cup Plus 2 Teaspoons Parsley, Chopped
- 4 teaspoons Thyme, Chopped
- 8 each Garlic, Halved
- 2 Bay Leaves
- 1 Celery Rib, Sliced ¼ In. Thick
- 1 Duck, 5½ Lb, Halved, Backbone, Wing Tips Removed
- Kosher Salt, Pepper
- Herbes De Provence
- 1 tablespoon Tomato Paste
- ½ cup White Wine
- 3 cups Water
- 1 cup Chicken Stock
- pinch Sugar
- 1½ cups French Green Olives, Rinsed, Pitted

Method

1. Preheat oven to 475. In a small roasting pan, spread half the onions and ¼ C. parsley, 1 Tbs thyme, garlic, bay leaves, celery. Prick duck skin with a fork, and rub with 2 tsp salt, 1 tsp pepper, 1 tsp herbes de provence. Set the duck halves on the vegetables, cut side down, and roast for 10 minutes. Prick duck skin again, cover pan with foil and turn oven down to 275. Roast for 3 hours or more, until meat is very tender and most of the fat has rendered.
2. Meanwhile, in a large skillet, cook the back, neck, and wing tips over low heat until well browned all over. Add remaining onions and cook over moderate heat until browned, about 4 minutes. Pour off fat from skillet and add tomato paste. Cook, stirring, until beginning to brown, about 3 minutes. Add wine and bring to a boil. Add the water, stock, and sugar and simmer until reduced to 1 Cup, about 1 hour. Strain the stock, and skim off the fat.
3. When duck is tender transfer halves to a work surface. Remove and discard vegetables, fat, and loose bones. Halve each half and transfer duck to a rimmed baking sheet. Strain pan juices into a saucepan and skim off fat. Boil until reduced to ¼ Cup.
4. Add strained stock and the olives to the pan juices and simmer for 10 minutes. Season the sauce with salt, pepper, and herbes de Provence.
5. Preheat the broiler. Season the duck with herbes de Provence, salt and pepper. Broil 10 inches from heat for 5 minutes, or until the duck is hot and skin is crisp. Pour the sauce onto a platter and set the duck on top. Sprinkle with the remaining 2 tsps of parsley and 1 tsp of thyme and serve.

MAKE AHEAD: The recipe can be prepared through step 3 up to 2 days ahead. Refrigerate the duck and sauce separately. Bring the duck to room temperature before broiling.

Notes

Also can be served with pan juices instead of the olive sauce. Instead of olives, one could use sauteed baby onions, caramelized root vegetables, glazed dried fruits, etc.

Corrected, 2026-07-26. <https://www.justapinch.com/recipes/slow-cooked-duck-with-green-olives-and-herbes.html>