



5 Hour Duck Sauce

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Categories: Sauces

Cooking Time: 15 minutes

Preparation Time: 15 minutes

Serving Ideas: Great with duck or with pork.

Start to Finish Time: 30 minutes

Yield: 4 c

Ingredients

1 lg Shallot, chopped
2 med cloves Garlic,
Chopped
21 oz (1 can) Cherry Pie
Filling
14 oz (1 can) Whole
Berry Cranberry Sauce
3 T fresh Rosemary,
Chopped
1 T unsalted Butter

Directions -

- 1) While the duck or pork cooks, in a small saucepan, heat 3 tablespoon duck fat over medium heat and cook the shallots until soft, about 4 minutes. Add the garlic and cook until fragrant, 1 minute.
- 2) Add the cherry pie filling, whole cranberry sauce and rosemary, and simmer until slightly thickened, about 10 minutes. Remove from the heat swirl in the butter and taste for salt and pepper. Set aside until the duck or pork is finished.