

## Duck Confit Quesadillas

### **Ingredients:**

Makes 8 large quesadillas

### **The duck mixture:**

4 duck legs

1 large finely diced red onion ( $\frac{3}{4}$  cup)

1 jalapeños, seed removed and minced

3 Tbs. finely chopped cilantro

salt and pepper

11 ounces (300 grams) soft creamy goat cheese  
(or feta or other cheese)

4 Tbs. or more safflower or olive oil

### **For the garnish:**

sliced cabbage

green onions for garnish

sliced jalapeños

cilantro leaves

### **The zucchini salsa:**

2 zucchinis, cut into  $\frac{1}{4}$ -inch dice (3 cups) 350 grams

1 large tomato, seeded and cut into  $\frac{1}{4}$ -inch pieces

2 Tbs. or more lemon or lime juice

2 Tbs. olive oil

1 Tbs. chopped cilantro

$\frac{1}{2}$  cup (50 grams) finely diced red onion

salt and pepper

### **Spicy sauce:**

1 cup mayonnaise

2 Tbs. lemon juice

4 chipotles in adobo sauce, seeded and minced

2 tsp. honey

## **Directions:**

### **The zucchini relish:**

Combine all the ingredients in a serving bowl, cover, and refrigerate.

### **Spicy Sauce:**

Mix all the ingredients in a bowl and refrigerate.

### **The duck mixture:**

Sauté the legs over medium heat until the skin turns crispy. Cool the legs and tear off the meat, separating the skin...Warning: don't start eating or you can't stop. Return the skin to the frying pan and continue to sauté it until all the fat has gone. This is called a crackle, and is absolutely delicious. Drain the skin on paper towels, break it into small pieces and add to the duck meat. Cover the meat with foil to keep warm. Add the 3/4 cup of finely chopped onion, the minced jalapeño, and 3 Tbs. chopped cilantro before you start cooking the tortillas.

### **Assembling and cooking the tortillas:**

Spoon 1/8 of the duck mixture on the bottom half of each tortilla and top with cheese. Fold the top half of the tortilla over the filling and press the edges together.

Heat 2 Tbs. oil in your largest frying pan. Add one or two quesadillas (depending on the size of your frying pan) and cook them over medium heat, turning once. Be careful when you turn them so that the filling doesn't spill out. I like my tortillas crisp and nicely browned. Cover the cooked quesadillas with foil and keep them warm in a preheated oven. Add additional oil as you cook the remaining quesadillas.

Cut the quesadillas into thirds and serve with all the condiments.

*Guten Appetit!*

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