



## CHEF ABBY'S TABLE

A BROOKS EXPERIENCE

# Duck Confit Dumplings Caramelized Warm Soy Broth Pickled Watermelon Radish

### Dumplings:

- 4 Duck legs, confit and finely shredded
- 1/2 cup of dried cherries, chopped
- 2 scallions, finely chopped
- 2 cloves garlic, minced
- Zest of 1 orange
- 1/2 teaspoon cinnamon
- 2 green onion, sliced very thin on the bias (for garnish)
- Salt to taste
- 24 wonton wrappers

### Directions:

Combine all of the ingredients in a bowl. Lay out all of the wrappers. Place a tablespoon of the filling in the center of each wonton. Moisten each edge of the wonton with water and seal with your fingers.

### Watermelon Radish:

- 2 watermelon radish, skin peeled, thinly sliced
- 1 cup apple cider vinegar
- 1 cup water
- 2 tablespoons sugar
- 2 teaspoons kosher salt

### Directions:

In a sauce pan heat the vinegar, water, sugar, salt. Bring to a boil. Add the watermelon radish and immediately remove from the heat and cool in the refrigerator overnight.



**Broth:**

1 cup brown sugar  
1/2 cup of water  
Juice of 1 lemon  
1/2 cup fish sauce  
Juice of 2 oranges  
2 teaspoons sesame oil  
1/2 soy sauce  
2 cups red wine  
2 cups water  
3 star anise  
2 cloves

**Directions:**

In a sauce pan, combine the brown sugar, water, lemon juice. Cook until the sugar has achieved a pretty dark color. Add the remaining ingredients. Cool until slightly reduced. Remove the star anise and cloves.

Heat a bamboo steamer over simmering water. Steam the wontons until opaque. Divide the wontons among 6 bowls and divide the broth over each. Top with pickled watermelon radish. Sprinkle with green onion, if desired.

Serves 6

Enjoy with J.Christopher 2015 Dundee Hills, "Sandra Adele" Pinot Noir  
Chef Abby McManigle, Executive Chef, Brooks Winery

