

# Had any duck lately?

## Jerry Marlowe has a recipe for you

**H**ello, all you kind but cold readers. I decided we all need at least one easy, but warm, dish to counterattack the adverse weather elements. Hopefully by the time you try making this culinary delight to warm the cockles of your heart and tummy the snow and ice will have subsided.

### **Low Flying Duck a la Marlowe**

I first shared this dish with a class featuring some oriental dishes that went over quite well. I used to do the Wild In The Kitchen cooking classes in the back of our New Philadelphia Pharmacy back in the day. I initially encountered this recipe courtesy of a lovely Chinese girl named Angela Yuan. She was doing a cooking class I was fortunate enough to attend. And away we go ... as Jack E. Leonard use to start his wonderful TV program. Some of you older folks might remember. I often

wonder why we can't still have some comedy programs of that quality now? But enough with those past great memories. Here's your next attempt at a very unique treat.

Take a 3-pound duck and place it in 3 cups of really good soy sauce, 3 cups of good beer or ale, 3 slivers of fresh ginger, 3 scallions, cut into 3 pieces each and 3 cloves of fresh cut up garlic. Now set it in a 300 degree oven for three hours, but you must turn the duck over three times during that time. Please invite over three good friends and enjoy.

You say they insisted on a great salad? Lay this one on them.

### **Spinach Salad with Apples, Peanuts and Warm Mustard Dressing**

Let's start with the mustard dressing. Gather 4 eggs, 1 cup heavy cream,  $\frac{2}{3}$ rd cup white vinegar, 1 scant cup sugar, 4 tablespoonfuls of dry English mustard and

2 tsp salt. Okay beat your eggs well. Add mustard, sugar, salt and beat again. Slowly add one cup heavy cream and vinegar. Pour that into a heavy sauce pan and cook slowly until thickened. Remove from the heat. Add the remaining cup of cream and whisk it all to combine well. As a side note, the mixture will hold for long periods of time in the refrigerator; Reheat it to serve. I should add this will make a wonderful homemade mustard without the addition of the second cup of cream.

So arrange your fresh spinach on plates or in a bowl. Cut some firm red apples, unpeeled, cored and cut into medium dice. Add salted good peanuts or cashews and the Mustard dressing. Sprinkle with the apples and peanuts. Dress with the warm dressing and enjoy your masterpiece. You are going to like it. Enjoy the meal ...

JERRY AND WILLI MARLOWE.