

La Vigne Enterprises, Inc.

Distinctive Natural Gourmet Foods

Duck Confit Quesadilla

Ingredients:

8 Flour Tortillas
1 Cup grated Cabot White Cheddar Cheese
3/4 Cup grated Tetilla Cheese
1/3 Cup chopped Chestnuts
1/3 Cup chopped Chives
9 oz. Jar [La Vigne Golden Persimmon Salsa](#)
2 Duck legs
Vegetable oil
Salt and Pepper

Preparation:

Take 2 duck legs and place them into a medium pan. Add oil to cover the legs half way. Turn burner on low, let cook for about 1 and half hours till meat falls from the bone. Set aside and let cool, (this can be done a couple days in advance). When cool, de-bone meat, discard skin and bones. Refrigerate until ready to use. Heat a skillet on high. When the pan is nice and hot, toss in the duck confit. Cook until it gets nice and crispy. Season with salt and pepper. Drain on a paper towel.

Next turn your temp on low to medium and wipe your pan so there is no fat in it. Place one tortilla into the pan sprinkle in some of the white cheddar & tetilla cheese. Toss in some of the crisped duck and chopped chives. Place one tortilla on top and turn over the Quesadilla in pan until brown on both sides. Slide the quesadilla on to a cutting board and cut into sixths. Arrange on a plate and top with [La Vigne Golden Persimmon Salsa](#).

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