

Thai Orange Duck

Ingredients

- 4 duck breasts, 2½-3 pounds
- 2 Seville oranges
- 1 (13½ oz) can coconut milk
- 1½ tablespoons red Thai curry paste
- 1½ cups chicken broth
- 3 kaffir lime leaves, cut into thin strips
- 5 cardamom pods, bruised
- 1½ cups small Thai eggplant, trimmed
- 1 cup bamboo shoots
- 2 Tbsp fish sauce
- Chopped fresh Thai basil or cilantro



Preparation

1. Heat broiler on high
2. Broil duck breasts until skin is crisp and meat is pink, about 5 minutes per side
3. Allow to rest, then slice diagonally and set aside
4. With a fine microplane grater, grate zest of oranges, and set aside
5. In a wide saucepan, combine creamy top of coconut milk with curry paste
6. Place over medium-low heat, and whisk to make a smooth paste
7. Add rest of can of coconut milk, chicken broth, kaffir lime leaves and cardamom
8. Add eggplant to pan with duck pieces
9. Bring to a boil, then reduce heat to low
10. Simmer until eggplants are tender, about 15 minutes
11. Add bamboo shoots, fish sauce and orange zest
12. Cut one orange into peeled segments
13. Cut each segment in two, discarding any seeds, and add to curry
14. Juice remaining orange, and add juice to curry
15. Pour mixture into bowls, garnish with basil or cilantro, and serve