

Duck Confit

French · Main Course · Easy · 30 min total · Serves 4

Reliable weeknight duck confit with balanced flavors.

Ingredients

- 1 tbsp duck legs
- 2 cup duck fat
- 3 tbsp garlic
- 1 cup thyme
- 2 tbsp salt

Method

1. Prep ingredients.
2. Cook main protein or base.
3. Combine with aromatics and sauce.
4. Season and serve.

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