Duck Confit Casserole with Brie and Sauteed Potatoes

Ingredients

2 Legs of duck confit (fat and bone removed) (see separate recipe)
2 Large Idaho Potatoes (sliced 1/8 in)
2 Garlic gloves
1 sprigs fresh thyme
1Tablespoon olive oil
8 slices of brie (leave rind on)

Technique

Rinse the potatoes under cold water to remove some of the starch. Dry potatoes very well with kitchen towel. Saute them with olive oil, garlic and thyme, remove garlic and thyme if become too dark. Season with salt and black peppercorn. Cook until soften and golden brown.
In a gratin dish layer slices of potato, duck confit and the slices of brie.
Bake in a preheat oven at 350*F for about 5 minutes or until the cheese is completely melted.
Serve with a salad and crisp, candied bacon.

Crisp Candied Bacon

Ingredients

Good quality bacon, cut into strips
Sugar in the raw (also known as turbinado ro demerera sugar)

Technique

1. Sprinkle bacon with Sugar in the Raw and bake on rack in oven at 225F
2. Cool crispy bacon, dry off excess fat/moisture

How to make Duck Leg Confit

Ingredients

Duck legs/thighs
Duck fat (see above procedure)
Salt
Garlic
Black peppercorns, crushed
Bay leaf
Fresh thyme
Fresh sage
Olive oil (to augment duck fat if necessary)

Technique

Cure for 24 hours, skin side down, in marinade of crushed black peppercorns, crushed bay leaf, fresh thyme, garlic, coarse kosher salt, fresh sage.
Cover duck with pepper/salt mixture.
Allow to drain. Next day, remove duck.
Place in pot and cover with duck fat.
Cover legs in fat, bring to a gentle simmer. Cover and put in oven at 275F(if not enough fat, add olive oil)
Be sure to check duck legs after 20 minutes in the oven, if simmering too rapidly, lower heat to maintain a very low simmer. Cook until very tender (almost falling apart).
Remove the meat, strain the oil, and store the confit in the refrigerator covered in the duck fat