

FROM THE RENZI KITCHEN

Hot Raspberry Sauce with Duck Wing Drummettes

Ingredients

- #45405 • 20 oz Raspberries IQF
- #57702 • 8 fl oz Chicken Stock
- #00000 • 8 fl oz Red Wine
- #68261 • ½ to 1 tsp Cayenne Pepper
- #91369 • 2 tbsp Corn Starch
- #00000 • 2 fl oz Cold Water
- #53122 • Maple Leaf Farm Duck Wings



Instructions

Thaw raspberries and press through a fine sieve. Reserve juices (approx. 8 fl oz). Place raspberry juice, stock, wine and pepper in a small bowl and bring to a boil, stirring constantly. Reduce heat to medium-low and simmer, stirring occasionally, until sauce is reduced to half of the original volume (approx. 35 minutes). Pour sauce through cleaned sieve to remove all seeds. Mix cornstarch with 2 fl oz of water to make a slurry. Mix into hot sauce over medium-low heat until thickened. Pair sauce with Maple Leaf Farms duck wing drummettes or roasted half duck.

**Recipe sourced from Maple Leaf Farms*