



# Historical Society of Pennsylvania

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“Stewed Duck,” in Ellen Markoe Emlen’s Cookbook [Collection #2071]

## Original Recipe:

- Duck(s)
- Butter
- Salt
- 1 Pint of Stock
- Port Wine
- 4 Onions
- Pepper
- Herbs: parsley, sage, sweet marjoram, thyme
- 2 Tablespoons Flour
- 2 or 3 Olives

Clean the ducks, salt them on the inside, and brown them in butter. Put them in a saucepan with a pint of stock and port wine, four onions, whole pepper, and the herbs parsley, sage, sweet marjoram, and thyme tied up in muslin. Cover the pan and let it stew until tender, which should take about two hours. If the sauce is not thick enough, after stewing, mix in the two tablespoons of flour and boil it a little longer with or without the onions in it. Take two or three olives and take out the stone and stew them in the gravy for another three-fourths of an hour.

## Modified Recipe:

- 6 Duck Legs with Thighs
- 1 Pint of Vegetable Stock
- Port Wine
- ½ Stick of Butter
- Whole Castelvetrano Olives
- Parsley
- Sage
- Sweet Marjoram
- Thyme
- 4 Onions
- Salt
- Pepper

Melt half a stick of butter in the pan and brown the legs skin down in the pan and then flip to brown the other side. Remove the duck from the pan and put the onions in the pan to start to cook. Then deglaze the pan with the pint of stock and half a cup of port wine. Put the ducks back in the pan to stew. Pluck the leaves off the stems and chop the herbs into small pieces and put them in the pan to stew with the ducks. Remove the pits from the olives and finely chop them and throw them into the sauce while ducks simmer for around an hour.