

Wild GOURMET

**NATURALLY HEALTHY GAME, FISH, AND FOWL
RECIPES FOR EVERYDAY CHEFS**

The recipes compiled in our upcoming cookbook *Wild Gourmet* include the preparation and cooking of all types of game from North America, including small game such as rabbit, pheasant, to geese and ducks and large game such as deer, elk, and bear.

The pursuit, capture, and taking of game has been passed down for generations and shared by family and friends. In fact, I was a teenager when I was first introduced to hunting by a close friend. It was my friend and his father that taught me hunter safety, honorable pursuit of game, hunter ethics, the respect and connection with the wilderness. I have learned through the years of hunting and my experience across the world that the sport exceeds beyond shooting. It is not only a means to legally regulate the animal populations, but it allows us as humans to live off the land. I find the meals I have shared with family, friends, and new acquaintances are filled with memories surrounding a healthy and organic lifestyle. We have a stronger connection to the animals we pursued and took. I continue to share my love for hunting with my four daughters and wife. Most meals in my household consist of the meat we shoot. That is one of the reasons this publishing project is so important to me.

Please enjoy this issue's featured recipe "Duck with Green Picholine Olives" provided by contributing chef Daniel Boulud.

Marc C Mondavi

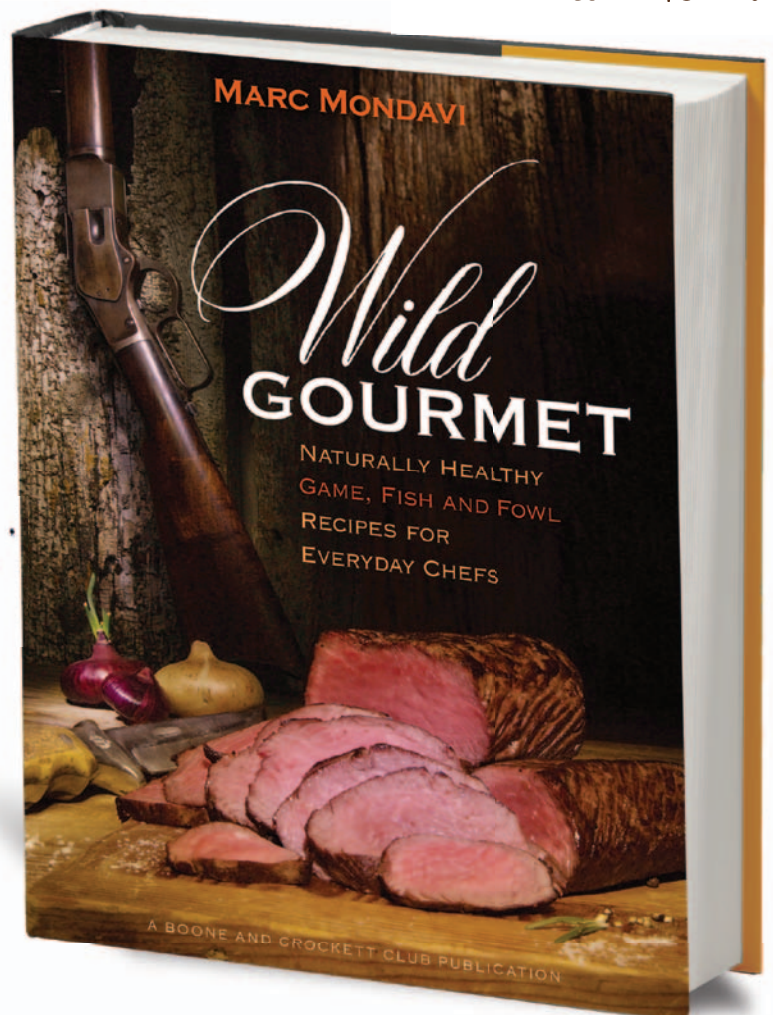
Wild Gourmet will feature over 60 recipes for all types of wild game, fish, and fowl. Also Included is a pull-out poster detailing meat cuts, butchering information, and cooking techniques.

Wild Gourmet - Hardcover

RETAIL \$34.95

Stay tuned for details!

Coming
Fall 2014!





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Duck with Green Picholine Olives

Daniel Boulud and Melissa Clark

Adapted from *Braise: A Journey Through International Cuisine*

Makes 4 servings

Ingredients

- 4 to 6 Duck legs (about 3 pounds)
 - Coarse sea salt or kosher salt
 - Freshly ground black pepper
- 2 Tablespoons extra-virgin olive oil
- 3 Carrots, peeled and chopped
- 1/4 Pound sliced bacon, cut into 1/4-inch pieces
 - 2 Small onions, peeled, trimmed, and chopped
 - 2 Small turnips, peeled and diced
- 1/2 Cup green picholine olives, pitted
 - 2 Sprigs fresh thyme
 - 1 Bay leaf
 - 2 Cups chicken stock or low-sodium canned broth

1. The night before you plan to serve the dish, place a rack in the lower third of the oven and preheat the oven to 350°F.
2. Season the duck with salt and pepper. Heat the olive oil in a medium cast-iron pot or Dutch oven over medium-high heat. Add the duck legs and sear until golden brown on all sides, 7 to 10 minutes.
3. Transfer the duck to a platter. Pour off the excess fat from the pot. Return the duck to the pot along with the bacon and cook, stirring, over medium-high heat for 5 to 6 minutes. Spoon out any fat out of the pot. Add the carrots, onions, turnips, olives, thyme, and bay leaf, and pour in the stock. Transfer the pot to the oven and braise, covered, for 2 hours, until the duck is tender. Chill overnight.
4. Preheat the oven to 350°F. Remove the layer of fat from the top of the sauce and heat the duck in the oven for 30 minutes. Remove the thyme sprigs and the bay leaf and serve.

Meet the Chef

Daniel Boulud

Daniel Boulud is Chef-Owner of several award-winning restaurants and the Feast & Fêtes catering company. While he hails from Lyon, France, it is in New York that he has truly mastered the dining scene and is today considered one of America's leading culinary authorities. Raised on his family's farm in the village of St. Pierre de Chandieu, the chef remains inspired by the rhythm of the seasons and menus driven by fine ingredients. Since arriving in the US in 1982, Boulud has become renowned for the contemporary appeal he adds to soulful cooking rooted in French tradition.

Daniel Boulud's New York City restaurants include DANIEL, a three Michelin star Relais & Châteaux member; the elegant one Michelin star Café Boulud with its adjacent Bar Pleiades; the more casual db Bistro Moderne; Bar Boulud and DBGB Kitchen and Bar. His Manhattan destinations on the Upper West Side include, Boulud Sud and Épicerie Boulud. Beyond Manhattan, the chef has opened other restaurants in Florida, Nevada (2014), and Washington D.C. (2014), as well as internationally in Beijing, Singapore, Canada, and London.

Boulud's culinary accolades include James Beard Foundation awards for "Outstanding Restaurant," "Outstanding Restaurateur," "Best Chef, New York City" and "Outstanding Chef of the Year." In addition, he has been named "Chef of the Year" by the Culinary Institute of America and Chevalier de la Légion d'Honneur by the French government. Restaurant DANIEL is ranked eighth among *Restaurant Magazine's* "World's 50 Best Restaurants." The Chef's culinary style is reflected in his eight cookbooks, including the most recent *DANIEL: My French Cuisine* (Grand Central Publishing, 2013) and his "After Hours with Daniel" television series.

