

CHRISTMAS TO GO

Appetizer:

Deviled Eggs Trio 12

Soup:

Butternut Squash 14/pt

Schatzie's Herb Roasted Fresh Turkey (whole) 12.50/lb
(sliced) 20/lb

Braised Lamb Shank 24/ea

Roasted Salmon 22/serving

Sides:

Olive Mashed Potatoes 9.25/lb

Fall Veggies and Orzo 9.25/lb

Pine Nuts and Caper Salsa 7/pt

Cornbread (13 x 9") pan 27

Traditional Apple Strudel (serves 6) 27

*And don't forget our entire selection of
freshly baked cakes, pies & cookies!*

212-496-0163
Goodenoughtoeat.com

Pickups: Monday, December 24th by 5:00 PM

Christmas Eve: Open 9AM - 4PM for brunch
4PM - 9PM for regular dinner à la carte menu

Christmas Day: open 9AM - 4PM for brunch
4PM - 9PM for regular dinner à la carte menu
and our fabulous Christmas dinner specials!

HOLIDAY DUCK

his roast duck recipe is the perfect holiday meal solution. It works for Chanukah, Christmas, and New Years! This recipe is for a Glazed Raspberry Duck with Lemon Sauce and Green and Purple Grapes and serves 8.

Marinade

- 1 cup soy sauce
- 1 slice lemon
- ½ cup rice wine or dry sherry
- 1 tablespoon honey
- 2 large cloves garlic, peeled
- 2 tea bags (Chinese tea, if possible)
- 2 ducks, quartered, skins pricked with fork

Combine marinade ingredients in saucepan and simmer 15 to 20 minutes to combine. Cool. Place ducks in roasting pan and cover with marinade. Refrigerate, turning occasionally, at least 3 hours or overnight.

Remove from refrigerator and let the ducks (in the marinade) warm up for about ½ hour. Remove ducks and marinade from roasting pan. Discard marinade. Invert a baking sheet in a roasting pan and arrange ducks skin side up on baking sheet. Preheat oven to 425 degrees. Brush ducks with Glaze (recipe below).

Roast ducks 15 minutes. Turn temperature down to 325 degrees and brush ducks with remaining glaze. Roast 55 minutes longer.

At regular intervals remove excess fat from the roasting pan with a baster. If your oven has room for only one roaster, first cook the dark pieces according to recipe directions. Then remove the dark pieces, add the light pieces and cook for around 40 minutes. When ready to serve, coat with lemon sauce.

Glaze For Duck

Makes about 1 ½ cups

- ¼ cup sweet liqueur (Triple Sec, Crème de Cassis, Brandy)
- 1 cup raspberry, strawberry or apricot jam
- 2 tablespoons sugar
- 2 teaspoons lemon juice
- ¼ cup water

In a small saucepan reduce liqueur by half over a low heat. Add jam, sugar, lemon juice and ¼ cup water and continue cooking over low heat. Swirl pan but do not stir until sugar is dissolved. Simmer 10 to 12 minutes, adding water, if needed, to achieve a spreadable consistency.

Lemon Sauce with Grapes

Makes 4 cups

- 2 tablespoons cornstarch
- 1 tablespoon water
- 2 cups chicken stock
- 1 cup sugar
- 1½ teaspoons salt
- ½ teaspoon white pepper
- 1 cup fresh lemon juice
- grated rind of 2 lemons
- ¼ pound seedless grapes, halved
- ¼ pound seedless red grapes, halved

In a small bowl, dissolve cornstarch in water and set aside. In a medium saucepan, combine stock, sugar, salt and pepper. On medium heat, stir until sugar dissolves. Add cornstarch and reduce heat to low. Cook for 5 to 6 minutes, stirring occasionally. Add lemon juice and rind. Continue cooking for 4 to 5 minutes until sauce has thickened. Remove from heat and add halved grapes. Sauce may be re-heated on low heat.

Last but not least – enjoy your meal and happy holidays!