

## **Onion Puree**

$\frac{1}{4}$  cup duck fat

12 oz Spanish onion, small dice

$\frac{1}{2}$  tsp duck curing spice

$\frac{1}{4}$  tsp ground white pepper

1. Toss all ingredients in a heavy saucepan and cover with foil.
2. Sweat over low heat for 25 minutes.
3. Remove from heat and allow to cool 15 minutes, covered.
4. Puree in food processor, stopping to scrape down sides of bowl 7 times.