

DUCK RAGU

Makes 6 cups; serves 8 | Active time: 25 minutes | Total time: 1 hour 30 minutes

Venice is set in a lagoon, so it's fitting that they've got a million delicious ways to cook duck. The inclusion of cinnamon and cloves in savory dishes like this is a reminder that Venice was built on the riches gained from the spice trade with the East. The Instant Pot breaks down duck legs quickly into a meltingly tender, rich meat sauce.

Serve with thick ribbons of pappardelle pasta, paccheri (large rigatoni), or potato gnocchi.

- 2 duck legs with skin (1½ to 1¾ pounds total)
- 1 tablespoon olive oil
- Salt and pepper
- 1 large yellow onion, finely chopped
- 1 large carrot, finely chopped
- 1 celery rib, finely chopped
- 2 teaspoons finely chopped fresh rosemary
- ½ teaspoon baking soda
- 2 tablespoons tomato paste
- 3 medium garlic cloves, finely chopped
- ½ cup dry red wine
- 1 (28-ounce) can whole peeled San Marzano tomatoes, chopped (see [Note](#)), with their juices
- ½ cinnamon stick
- 4 whole cloves
- 1 bay leaf

1 Select **SAUTÉ** and adjust to **MORE/HIGH** heat. When the pot is hot, brush the duck legs with the oil and season them liberally with salt and pepper. Place the duck in the pot and cook until well browned, 5 minutes per side. Transfer the duck to a plate and discard all but 1 tablespoon of the fat.

2 Add the onion, carrot, celery, rosemary, and baking soda and cook until the vegetables are tender, 4 minutes. Add the tomato paste and garlic and cook, stirring frequently, until the garlic is fragrant, 1 minute. Add the wine and cook for 1 minute to burn off some of the alcohol. Press **CANCEL**.

3 Add the tomatoes, cinnamon, cloves, and bay leaf and stir to combine. Add the duck legs and push them down to submerge them in the sauce. Lock on the lid, select the **PRESSURE COOK** function, and adjust to **HIGH** pressure for 30 minutes. Make sure the steam valve is in the "Sealing" position and that the "Keep Warm" button is off.

4 When cooking time is up, let the pressure come down naturally for 10 minutes and then quick-release the remaining pressure. Transfer the duck legs to a cutting board. Discard the skin and bones, coarsely chop the meat, and return it to the pot. Fish out the cinnamon stick, bay leaves, and cloves (if you can find them) and discard.

5 Select **SAUTÉ** and adjust to **NORMAL/MEDIUM** heat. When the liquid comes to a simmer, liquid fat will pool on the top around the edges of the pot. Spoon off the fat and discard. Press **CANCEL**. Season with salt and pepper.

The cooled sauce can be stored in an airtight container in the refrigerator for up to 3 days or in the freezer for up to 3 months. Defrost