

## **Nancy Longo of Pierpoint Restaurant shares her:**

### **Duck Tacquitos Recipe:**

- 1 lb roasted duck
- 1 large onion cut coarsely
- 1 sprig cilantro
- 1 tb cumin
- 2 tb lime juice
- 1 tsp salt
- 1 tsp hot sauce

### **BBQ Sauce**

- 1 cup ketchup
- 1 tb cumin
- 1 tb worchestershire
- 3 tb brown sugar
- 2 tb cider vinegar
- 1 chipotle pepper

Mix up duck, add in BBQ sauce and stuff in tortilla

### **Serve with :**

- Chopped onions
- Chopped cilantro
- Diced tomatoes
- Mexican cheese
- Hot sauce
- Guacamole
- Lime wedges
- Fresh tortillas