**Duck Rice**

**Ingredients**

* 1 duck (about 2 kg)
* 1/2 Portuguese chorizo
* 1 slice of ham
* 2 medium onions
* 1 clove of garlic
* 2 bay leaves
* 5 grains of black pepper
* 400 g rice
* juice of two lemons
* olive oil (to taste)
* salt (to taste)

## Directions

## 1 - Prepare and season the duck with salt 12 hours before.

## 2 - Place the duck in a saucepan with 3 litters of boiling water, a peeled onion, the bay leaf and the grains of black pepper. Cook the duck about 30 minutes.

## 3 - Add the chorizo and ham slice. Bring to a boil over high heat. When starts boiling, reduce to medium-low heat and cook the duck for more 1 hour.

## 4 - When the duck is cooked, let cool slightly. Remove the skins and bones, flake it with a fork. Cut half of the chorizo in slices (for garnishing), and the rest in small pieces (cubes).

## 5 - Remove the top fat layer of the cooking water and reserve the water.

6 - In another saucepan, place the olive oil, one chopped onion and garlic clove, and one bay leaf. Sauté over low heat about two to three minutes.

7 - Add the rice, stir and fry it in the olive oil for about one minute. Pour the filtered lemon juice and duck cooking water (twice and a half the rice volume), stir and bring to a boil over high heat. When it starts boiling, season with ground black pepper, reduce to low heat and cook about 10 minutes.

8 - Preheat the oven to 180ºC.

9 - In a baking dish place a layer of rice, a duck layer and the chorizo cut​ in cubes, and finally, another of rice.

10 - Garnish with the remaining chorizo slices and bake for 30 minutes until golden.

11 - Remove from the oven and serve with a lettuce salad.