

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