



ROKIN' GOOD: Ivo Perelman, the Brazilian saxophonist, prepares his dish Amazonian duck from "Jazz Cooks."

Here's a quackerjack recipe

THE following is Ivo Perelman's recipe for Amazonian duck:

Serves 6.

VINHA D'ALHO MARINADE:

Juice of one lemon
 1/2 cup red wine vinegar
 1/2 cup olive oil
 1 medium onion, finely chopped
 1-2 cloves garlic, minced
 1/2 cup finely chopped parsley
 1/2 cup finely chopped cilantro
 Salt & pepper
 3 (4 1/2 to 5 lb.) ducks, cut into quarters

TUCUPI:

2 bunches jambu leaves
 1 cup cassava root flour or 1 (12 ounce) can cream of sorrel soup
 2 cups finely chopped spinach
 4 to 5 T. heavy cream

To prepare the marinade: In a large non-reactive bowl, combine the lemon juice, vinegar, olive oil, onion, garlic, parsley, cilantro, salt and pepper.

Add the duck quarters, turning to coat all sides. Cover and marinate in the refrigerator overnight.

To prepare the tucupi, cut off the stems from the jambu leaves

and boil the leaves in two quarts of salted water, until the leaves are wilted, about five minutes. Remove the leaves from the water and set aside, reserving the water. Slowly add the cassava root to the water, stirring constantly, until the mixture reaches a paste-like consistency (if you cannot find the jambu root in a tropical or specialty store, combine the cream of sorrel soup with the spinach and just enough of the heavy cream to make a thick paste).

When ready to cook, preheat the oven to 450 degrees. Remove the duck quarters from the marinade, slit the skin and roast for 20 minutes, placing a pan under the

duck to catch the grease that will seep from the skin. Place the duck quarters in a casserole dish; add 2 1/2 cups of water (if using tucupi made with spinach, add 1/2 of the tucupi instead of water). Place the uncovered casserole in the oven and lower the oven temperature to 350 degrees. Cook for approximately 40 minutes or until the duck is cooked through and tender. Add the tucupi and the jambu leaves during the last 10 minutes of cooking (if using the tucupi made with spinach, every 15 minutes or so add a cup of the remaining tucupi until it is all used up or the duck is cooked through and tender, approximately 40 minutes).