



BBQ PEKING DUCK (WITH COLD DUCK HOISIN SAUCE) SERVES 4

1 5-6 lb. duck

Marinade:

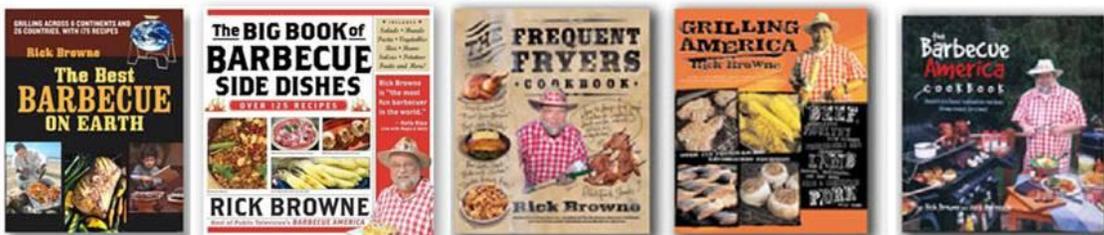
- 1 cup Cold Duck sparkling wine
- 1 cup honey
- 1/2 cup Chinese hoisin sauce
- 1 teaspoon garlic powder
- 1 tablespoon powdered ginger
- 1/4 teaspoon salt

1 16 oz can of apple juice (or white grape juice)

Prepare grill for medium heat (350°-450°), placing water pan in center of bbq under the grill. Place charcoal or briquettes around the sides of the pan, if using gas, turn off the burner under the pan.

Wash and dry the duck and then place it in a sealable plastic bag and add the marinade, seal bag and refrigerate overnight. Next morning take the duck out of bag, drain off marinade and reserve, putting it in covered container and either freezing or refrigerating. Using twine or butcher string make a loop through both wings and hang duck from a cabinet, ceiling fixture or pot rack so bird is suspended over a pan in the kitchen. Let dry one day.

Place duck on an upright opened can of apple juice in a ChickCAN holder. Juice boils and steams duck from inside, and fat under the skin melts and drips away as the skin has pulled away from the meat due to the action of the marinade drying the skin surface. Make sure there is a water pan under the duck in the barbecue so dripping fat does not fall on hot charcoal, gas, or briquettes and flame up.





Put reserved marinade in saucepan and boil for 12 minutes, cool and use to baste duck once an hour during the 2-3 hours it takes to cook the bird.

When duck meat reaches an internal temperature of 160° degrees take duck off the barbecue. Keep the duck on the ChickCAN and juice, then baste once more with thick coat of marinade/basting sauce, wrap the duck and can loosely in foil.

Cut the duck skin and meat into bite sized pieces and serve with hoisin sauce, scallion brushes and mandarin pancakes (available in packages at most oriental food stores). To make scallion brushes take green onions (scallions) and using sharp knife (after trimming away the root) cut scallions into 2-inch long pieces, then cut vertically into the onion about 1 inch, then making a cross do again so that onion is quartered into a four segmented “brush.”

Use the brush to spread hoisin sauce on pancakes, add a piece of duck skin and a piece of duck meat, then wrap or fold up the pancake and eat. Voila BBQ Peking Duck!

