

SMOKED DUCK

by JR Weaver

INGREDIENTS

2 duck breasts with fat on one side,
ideally *D'artagnan Moulard Magret*
Kosher Salt

Water
Rosemary
Apple Juice

Make the brine with 1/4 cup kosher salt with 4 cups of water. Feel free to add rosemary or other herbs as well. Add some apple juice if you want it a little sweeter. Submerge the duck breasts in the brine and leave in the fridge for 3-4 hours.

After 3-4 hours, take duck breasts out of the brine and pat dry with a paper towel. Score the fatty side of the breast with cross-hatch marks, try not to cut into the duck breast. Let sit for 30-60 min to get to room temp.

Soak smoking chips for 30-60 minutes while starting the charcoal chimney.

Add a little more salt directly on the duck right before smoking. Place duck directly on the grill (indirect heat for the smoke) with fatty side up. Never flip it over, just let the fat drip down the duck as it smokes. Ideally the indirect heat side of the grill is about 200 degrees, it should only take about 30-40 minutes to smoke. You can finish them off over direct heat for 3-5 minutes if you'd like some char, but I typically don't.

Refill the smoker chips on top of the charcoal every 15 minutes or so. You want the chips to provide the smoke flavor, not the charcoal.

These are done when the fatty side up is golden brown. Rare is your friend—duck is not like chicken. Red juices and pink meat are fine. Let them rest for about 15 minutes, then slice up, sprinkle with Maldon salt, and enjoy! Great on its own, but also delicious in a pasta or on top of a salad.

Serves 4