

Honey Brined Smoke Duck

Contributed by Jm Valera
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Gina and I were chatting a few nights ago when she mentioned a story of her grandfather who would go hunting and bring home not only a duck, but the pride of catching his own meal and sharing this with his family. He'd take his prize and smoke it for a few hours.

Without a recipe to work with or a gun, I went to my local mega-mart and after waving my magic credit card, caught two frozen mallards. When I hunt, my birds come without feathers. I win!

For the most part, I this was produced without a pre-existing recipe. I found a basic poultry brine online which I used as guidance and then added whatever I had in my pantry.

Ingredients

2 Ducks

1 Cup Salt

1 Gallon DHMO

2 Cups Honey

1/4 Cup Black Pepper

1 Tablespoon Cinnamon

1 Tablespoon Paprika

1 Tablespoon Oregano

1 Tablespoon Rosemary

4 Bay leafs

- Mix everything but the duck in a large pot and bring to boil. Once boiling, turn stove off and let it sit for one hour. After one hour, place into fridge until liquid reaches 32-40 degrees.

- Submerge duck in honey brine for 24-48 hours in the fridge.

- Smoke duck for 6-9 hours at 235 degrees.

- After removing duck from smoker, immediately place into a 450 degree preheated oven to brown. Keep an eye on it. Brown to your liking.

- Enjoy.