

KAHLUA PEKING DUCK

1 WHOLE DUCK (5LB)
1 BOTTLE OF KAHLUA
2 TABLESPOONS HONEY
2 TABLESPOONS DRY SHERRY
1 TBLSPON WHITE VINEGAR
3 TABLESPOONS CORN STARCH
2 TABLESPOONS FRESH GRATED GINGER
1 TABLESPOON SALT
SPRINKLE OF RED PEPPER FLAKES TO TASTE
4 CLOVES OF GARLIC SMASHED
1 ONION MINCED FINELY

½ CUP HOISIN SAUCE
2 TEASPOONS SESAME OIL
12 THIN CHINESE PANCAKES

In a large pot bring six cups of water to a boil, add Kahlua, honey, sherry, vinegar, ginger, garlic and onion. When everything is dissolved chill. Set aside 2 cups of the liquid

Separate the skin of the duck from the flesh with your fingers. Remove as much fat as you can without tearing the skin. Soak the duck in the chilled mixture for two days. Heat the remaining liquid make a slurry with the corn starch and add to mixture. Paint the mixture on the duck, hang in a cool dry place and allow the duck to air dry, repeat this process twice. (I take a bamboo stick and prop the wings open so that it dries evenly.) Be sure to put something under the duck to catch the drippings.

Preheat oven to 350 degrees, score the duck skin to allow any remaining fat to melt out, place the duck on an oiled rack and cook breast side up for 30 mins, turn the duck over and cook for 45 mins breast side down. Turn the duck up and cook for another 30 mins until golden brown. Each time you turn the duck baste with sauce.

To serve slice the duck into small slices. Mix the hoisin sauce, sesame oil, and a little water. Spoon a little sauce on the pancakes add the duck meat and enjoy. I know this seems like a lot of work but the flavor is truly unique. In China that make brushes out of scallions and they use these to spread the hoisin sauce.

