



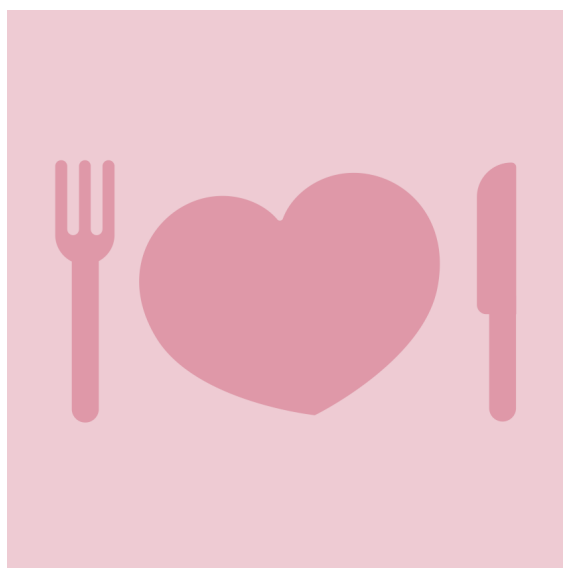
BBQ DRUNKEN DUCK (BEER INFUSED)

BEER, DUCK, BARBECUE, LOVE ALL THREE OF THESE THINGS THEN YOU WILL LOVE THIS RECIPE AS THE BEER INFUSES INTO THE DUCK MEAT, LEAVING IT MOIST AND FLAVOURSOME.

Difficulty: Easy

Serves: 4-6

Cooking: 40 minutes per kg



INGREDIENTS

1 Luv-a-Duck, Whole Duck
1 can dark ale beer
2 tblsp BBQ seasoning
2 tblsp cider vinegar
½ cup BBQ sauce
¼ cup maple syrup
1 tblsp olive oil

METHOD

1. Pre-heat BBQ for 15 minutes with all burners on high
2. Rinse duck well under running water. Drain well and pat skin dry.
3. In a glass mixing bowl, whisk together the cider vinegar, bbq sauce, maple syrup and olive oil.
4. Rub the marinade over the duck inside and out and allow to marinate at least 1 hour or up to 24 hours.
5. Remove the duck from the marinade and dust the skin with the BBQ seasoning. Open the beer can and place the can open side up into the cavity.
6. Stand the Luv-A-Duck upright on the roasting tray (so that it balances on the beer can).
7. BBQ the duck with the BBQ lid closed and all the burners directly under the duck switched off leaving 2 burners on a high heat at each end of the BBQ for approximately 40 minutes per kilo or until juices run clear.
8. Remove the duck from the BBQ and carefully remove the beer can its HOT. Allow duck to rest 10 – 15 minutes prior to serving with potato salad and coleslaw.

CHEF'S TIPS

In place of Beer, Bourbon n Cola, Cider, Solo, Ginger Ale or Coke / Cola Drink may be used.