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# GRILLED DUCK BREAST SKEWERS WITH STREET BBQ CHINESE

This recipe is from our friends at BBCrew Foods, Street BBQ, and Matt Wilkinson.

**Difficulty:** Easy

**Serves:** 2

**Prep:** 10 minutes

**Cooking:** 10 minutes







## INGREDIENTS

- 2 x Luv-a-Duck duck breasts
- 1 x Street BBQ Chinese seasoning
- 2 x Spring onions, finely sliced
- 1 x Long red chili, finely sliced
- 1 x Glaze (see below)

For the Glaze:

- 3 tablespoons Street BBQ Chinese seasoning
- 125ml Chinese black vinegar
- 75ml soy sauce
- 100ml olive oil
- Place into a jar and shake until combined

## METHOD

1. Fire up your BBQ to hot, I like to use a small hibachi for this.
2. Thinly slice your duck then using two skewers insert through the meat so it is stable.



3. Season generously with the seasoning and let sit for 5 minutes

