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SMOKED DUCK LEG SALAD WITH STREET BBQ CHINESE

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

Difficulty: Easy

Serves: 4

Prep: 20 minutes

Cooking: 3 hours



INGREDIENTS

- 4 Luv-a-Duck duck legs
- Street BBQ Chinese seasoning
- 1 bunch watercress, washed
- ¼ cup sliced pickled cucumbers (or fresh)
- 5 spring onions, finely sliced
- 2 tbsp toasted, crushed peanuts
- Dressing (see below)

For the Dressing:

- 2 tbsp Street BBQ Chinese seasoning
- 50ml rice vinegar
- 1 tbsp soy sauce
- 90ml extra virgin olive oil
- ½ tbsp sesame oil
- Juice of ½ lemon
- 2 tbsp water

METHOD

1. Fire up your desired BBQ and get the temperature to around 120°C, if not using a smoker make sure you have an offset plate in place over the direct heat of your BBQ.
2. Liberally coat the duck legs all over and let sit for a good 5 minutes then place onto the grill. Add some smoking chips to the flame and cook for 2 hours.

