



STICKY BBQ PULLED DUCK SLIDERS

Difficulty: Easy
Serves: 4 or 8 sliders
Prep: 15 minutes
Cooking: 1 hour 30 minutes



INGREDIENTS

2 Luv-a-Duck, Duck Legs
½ cup maple syrup
½ cup BBQ sauce
½ cup brown sugar
2 tblsp apple cider vinegar
Salt & pepper to taste

Slider

8 small, soft bread rolls
Quality mayonnaise
Rocket leaves

METHOD

Preheat oven to 150°C

1. Season duck legs with salt & pepper.
2. Combine the maple syrup, bbq sauce, brown sugar and apple cider in a small bowl and mix well.
3. Place the duck legs into ovenproof dish and pour over the BBQ mixture. Turn and roll duck legs to coat well.
4. Slow cook in the pre-heated oven 150°C for 1½ hours. Remove and cool duck legs in the cooking liquid 30 minutes.
5. Remove duck legs and, using two forks, shred the duck meat. Return the shredded duck meat to the liquid and heat through.

To Assemble Sliders

Cut mini bread rolls $\frac{3}{4}$ through, spread top and bottom with mayonnaise, top with shredded duck and rocket leaves.

Serve immediately.

CHEF'S TIPS

Shredded duck maybe prepared well ahead of time and stored in the refrigerator for 4 days or frozen in an airtight container for 3 months.