

Braised Duck Leg with Chipotle BBQ

Spicy Cabbage Slaw, Sweet Potato Biscuit

(Serves 6)

Duck Leg:

6	Duck Legs
½ cup	Texas Pete® Hot Sauce
½ lb	Brown Sugar
2 Tbs	Salt

Barbecue Sauce: (yields 3–4 cups)

1 cup	Vidalia® Onion, diced
	Olive Oil
1 tsp	Fresh Garlic, minced
2 cups	Apple Cider Vinegar
⅔ cup	Ketchup
1 cup	Brown Sugar, packed
½ cup	Molasses
1 Tbs	Worcestershire Sauce
2	Chipotle Peppers, (canned in Adobo)
1 tsp	Ground Ginger
½ tsp	Cumin Seed

Slaw:

½ cup	Red Onion, diced
1	Jalapeño, seeded and finely diced
½ cup	Cilantro Leaves
2	Limes, juiced
½ cup	Red Wine Vinegar
2 cups	Mayonnaise
4 cups	Green Cabbage, shredded
1 cup	Red Cabbage, shredded
½ cup	Carrot, peeled and shredded
½ cup	Cilantro Leaves, rough chopped
	Salt and Fresh Ground Black Pepper

“This dish is as delicious as it is beautiful. You can adjust the spiciness to your liking, but don’t be fooled by the spice level in the sauce before it is caramelized on the duck leg. The caramelization sweetens the sauce, balancing the spice.”

Heat a charcoal or gas grill to medium, medium-high heat. Put the duck legs on the grill and baste with the barbecue sauce until caramelized. Be careful not to burn the sauce.

For the Barbecue Sauce: Sauté the onion in olive oil until light brown. Add the garlic and sauté for 2 minutes being careful not to burn the garlic. Add the remaining ingredients. Simmer for 40 minutes on low heat stirring often. Purée the mixture in a blender. Chill until ready to use.

For the Duck Leg: Place the legs, hot sauce, sugar, and salt in a pot large enough to hold all the ingredients. Add water to cover and bring to a boil. Reduce heat to a simmer. Simmer for 1½ to 2 hours or until the duck is tender. While the duck legs are cooking, prepare the barbecue sauce. Remove the duck legs from the water and let them cool. Once the legs are cool, carefully remove the thighbone by gently twisting it and pulling it from the meat. Removing the bone is optional, but it makes for a nicer presentation and easier eating.

For the Slaw: Begin by making the dressing. Place the onion, jalapeño, whole cilantro leaves, and lime juice in a food processor and purée to a paste. Add the vinegar and mayonnaise and process to combine. Season the dressing to taste with salt and pepper. Place the remaining ingredients in a bowl and toss with enough dressing to achieve the desired level of creaminess. Refrigerate the slaw and remaining dressing. →

Biscuits:

1	Sweet Potato (large)
1¾ cups	Flour
3 tsp	Baking Powder
2 tsp	Brown Sugar
1 tsp	Table Salt
2 Tbs	Shortening
	Additional flour for countertop (bench flour)
¼ cup	Buttermilk
2 Tbs	Butter, melted

For the Biscuits: Preheat the oven to 375°F. Bake the sweet potato for about 30 to 40 minutes, until fork tender. Peel the sweet potato and push it through a food mill or ricer. Sift together the flour, baking powder, and salt. Put the dry ingredients and sugar in the bowl of a food processor. Add ¾ cup of the sweet potato and all of the shortening. Pulse until the mixture is crumbly. With the processor running, drizzle in the buttermilk until the mixture forms a sticky ball.

Pour the dough onto a work surface that has been liberally dusted with flour. Press or roll the dough to ½-inch thickness. Cut the dough into 3-inch diameter rounds and space evenly on a greased baking sheet. Bake for 10 to 15 minutes until the biscuits become golden on top and cooked in the middle. Brush the biscuits with melted butter after removing from the oven. Serve warm.

Finish the Dish: Cut the top off a biscuit and place the bottom half in the center of a plate. Place a bit of the slaw on top of the biscuit. Put the barbequed duck leg on top of the slaw. Garnish with extra barbeque sauce and the biscuit top if you like.

Pairing Suggestions: Pilsner-style beer or Zinfandel (Sonoma). Barbeque is always great with beer. To make the meal more elegant, serve a jammy Zinfandel to complement the duck. Ask your retailer for something from the Alexander Valley for a special treat.

Chef's Notebook

Although this recipe has several components, you can make many of them ahead of time. Make the slaw dressing up to one week ahead and refrigerate. Mix the slaw up to 12 hours ahead and refrigerate. Cook and cool the duck legs up to three days ahead and finish them on the grill on the day you serve the dish. Make the barbeque sauce up to one month ahead and refrigerate. For the biscuits, bake the sweet potato a day ahead and keep refrigerated. Make the biscuits the day you serve this dish.

To save money, buy whole ducks and remove the leg quarters (as you would on a chicken) to use in this recipe. Slice the breast halves off the bone by running your knife under the breast along the bone until they are free. Sear the duck breasts skin side down in a hot skillet until the skin is crisp and then use the same barbeque sauce to finish the breasts on the grill. Cook to medium-rare or medium to keep them tender.

