

Bourbon-Planked Pekin Duck Breast

Yields 4 servings

4 Gunthorp Farms Pekin Duck Breast (approx 8 oz. each)

Brine

1 gallon pipe stock (water)
1 cup kosher salt
½ cup dark brown sugar
12 juniper berries
1 rosemary sprig
1 fresh bay leaf
1 orange, juiced
1 Tbsp black peppercorns, whole
½ cup Bourbon

2 cups Duck Mop Sauce (see recipe at <http://www.goosethemarket.com/recipes.htm>)
4 Bourbon barrel planks

Method of Preparation: Day before service

1. Combine all brine ingredients and heat to a simmer, just long enough to dissolve the sugar and salt. (This can be done up to a week a head of time.)
2. Cool brine rapidly in an ice water bath
3. Submerge duck breast completely in brine and refrigerate for 8 hours
4. Remove from brine, rinse and pat dry
5. Allow to rest in cooler unwrapped over night

Method of Preparation: Day of service

1. Score duck breast
2. Plank on the grill or in a 400 degree oven for 20 minutes or until the internal temperature reaches 130 degrees (for medium-rare to medium). Mop the duck breast with the bourbon glaze during the last five minutes of cooking.
4. Remove from heat and allow to rest for 5 minutes before slicing
5. Finish with fennel slaw and serve with smoked Poblano and Mayberry Cheddar cornbread