



Grilled Duck Breast with Apple Brandy Glaze

Recipe courtesy of David “Big Swole” Rose, The Biker Chef

Recipe paired with Chorizo-Sage Cornbread Stuffing and Cranberry Orange Sauce.

Duck Breast

4 duck breasts
2 tbsp (30 ml) salt
2 tbsp (30 ml) black pepper
2 tbsp (30 ml) paprika

Method

Set the EGG for direct cooking without the convEGGtor at 375°F/191°C.

Using a small knife cut a small pocket in each duck breasts, making sure that the pocket goes all the way through the middle of the breast to the other end; do not butterfly the breast. Gently stuff 2 to 4 tbsp (30 to 60 ml) of the chorizo stuffing into each duck breast.

Season both sides of the duck with salt, black pepper and paprika. Grill stuffed duck breast, fat side down first, for 8 to 10 minutes on each side until golden brown.

Liberally brush glaze on each side of the duck with Apple Brandy Glaze. Let rest on the cutting board for 5 to 7 minutes before cutting; this will allow the juices to distribute evenly and give the duck a resting temperature of 140-145°F/60-63°C for medium doneness. Slice duck breast into ¾ in/2 cm medallions. Serve immediately.

Chorizo-Sage Cornbread Stuffing

2 chorizo sausage links, meat removed from the casing
2 tbsp (30 ml) parsley, chopped
3 sage leaves, chopped
1½ cups (360 ml) dried cornbread (fresh or bagged)
¾ cup (180 ml) chicken stock
1½ tbsp (22 ml) extra virgin olive oil
1 whole diced shallot or ¼ cup (60 ml) small diced yellow sweet onion
Salt and pepper, to taste

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Add olive oil to a Stir-fry & Paella Pan, add chorizo and stir occasionally until cooked through. Add shallot, brown until golden. Add chicken stock and bring to a boil.

Remove the Pan from the EGG, fold in cornbread, chopped parsley and chopped sage until well

incorporated, and cornbread stuffing is moist. Season to taste with salt and pepper. Allow cornbread-sage stuffing to cool before stuffing duck breasts.

Apple Brandy Glaze

½ cup (120 ml) apple brandy
1 cup (240 ml) apple juice
2 tbsp (30 ml) sugar

Method

Pour all ingredients into a Stir-fry & Paella Pan, whisk together and bring to a boil. Reduce heat to 300°F/149°C; simmer until sauce forms a glaze consistency, about 20 minutes. Remove glaze from the EGG, allow glaze to cool.

Cranberry Orange Sauce

1 cup (240 ml) fresh or frozen cranberries
1 cup (240 ml) triple sec
4 tbsp (60 ml) sugar
Zest and juice of one medium orange

Method

In a Stir-fry & Paella Pan, combine triple sec, sugar, orange juice and zest; bring to a boil. Add cranberries and cook until cranberries start to pop. Reduce heat to 300°F/149°C, until cranberry-orange sauce turns to sauce/glaze consistency; check for desired sauce sweetness at this point.