



Smoked Duck Salad

Serves 4

- 1 tablespoon balsamic vinegar
- 2 tablespoons lemon juice
- 1 tablespoon Steen's Cane syrup
- 1 teaspoon Creole mustard
- 1 teaspoon chopped fresh thyme leaves
- 1/3 cup extra-virgin olive oil
- 6 cups mixed salad greens
- Sliced smoked duck,

In a mixing bowl, whisk together the balsamic vinegar, lemon juice, cane syrup, mustard, thyme and salt and pepper to taste. Slowly drizzle in the olive oil, whisking continuously. Combine the salad greens with about two thirds of the dressing, taste, and add more dressing, salt and pepper if necessary.

To serve, pile a heap of the dressed greens in the center of each plate. Arrange slices of Duck around the edge of each salad.

For Duck

- 4 Duck Breast
- 2 cups of apple juice or cider
- 1/4 cup kosher salt
- 1 bay leaf, crushed
- 1 clove of garlic, crushed
- 1/2 teaspoon peppercorns, cracked

In a large mixing bowl, combine apple juice, salt, bay leaf, garlic, and pepper corns, making sure the salt is completely dissolved. Soak the duck in the brine overnight, or 6 hours minimum. Remove duck from brine and rinse. then dry with paper towels. Using pecan wood chips, place the duck breasts into a 225 degree Fahrenheit meat smoker for 1 hour, or until internal temperate is 135 degrees. Remove duck from smoker and refrigerate.