



WILD. NATURAL. SUSTAINABLE.

# Grilled Pekin Duck Breast Skewers with Peanut Sauce

Prep Time: 1 hour 5 minutes • Yields: 4 servings

## Ingredients:

- 1 package Fossil Farms' Pekin Duck Breasts; 4 each at 9 oz., 2.2 lb. average
- 4 tbsp. dark brown sugar
- ½ cup soy sauce
- ½ cup shaohsing wine or sherry
- 2 star anise pods
- 1 cinnamon stick
- 1 red chilli, split down the center
- 1 cup peanut butter
- 4 tbsp. vegetable oil
- ½ cup water
- 1 handful parsley, finely chopped
- 1 lime, sliced in wedges

## Method:

1. Place sugar, soy, Shaohsing or sherry wine, star anise, cinnamon, chili, and water into a pan.
2. Bring to the boil, then remove from the heat and cool.
3. Dice the duck into large cubes, and place in the marinade. Leave in the fridge overnight.
4. Remove the duck from the marinade.
5. Pour 6 tablespoons of the marinade into a small pan along with the peanut butter.
6. Finely chop half the marinated chilli, or pound to a paste using a mortar and pestle, and place in the pan.
7. Cook over a low heat, letting it bubble for at least 5 minutes. Add a little water if it starts to dry out. The sauce can be made up to 2 days ahead and kept in the fridge.
8. To cook the satay, thread the duck cubes onto 20 wooden skewers that have been soaked in water for 1 hour.
9. Mix 4 tablespoon of the peanut sauce with oil and brush all over the duck.
10. Heat a griddle pan until it is really hot. Then, cook the duck for about 10 minutes, turning until golden all over.
11. You will have to do this in batches, so keep some warm in a low oven or make a day ahead and reheat in the oven.
12. Serve with peanut dipping sauce and garnish with parley and two lime wedges.
13. Enjoy!

## Equipment:

- Small saucepan
- Cutting board
- Mortar and pestle
- Large bowl
- Wooden skewers
- Pastry brush
- Griddle pan

