



KILLOFIN HOME IRISH PRODUCTS

137 N. Larchmont Blvd
Suite 520
Los Angeles, CA 90004

OFFICE 323 908 7654
FAX 323 482 1601
www.killofinhome.com



Peat-Smoked Duck and Cornbread Stuffing

Duck has a larger layer of fat than other types of poultry. This makes duck an ideal meat to smoke on the grill because the fat has time to melt into the meat and add moisture to the bird. Duck will take on the flavor of the peat easily so we will smoke the duck until it reaches 105 degrees then finish it in the oven until it get to 175 degrees. This should also produce a crispy skin. You could also leave the bird in the smoker for a smokier flavor. With this recipe we are also going to toss a few Italian sausages in the smoker as well, which will be added to our cornbread stuffing.

Recipe for Brine

INGREDIENTS

1/4 cup kosher salt
1 pint pineapple orange juice
15 whole black peppercorns
1 teaspoon whole coriander
1 bunch fresh thyme
4 cloves garlic, smashed
1 (5 1/2 to 6 pound) frozen Long Island Duck, thawed
1 1/2 lbs Italian pork sausage links

INSTRUCTIONS

Combine all the brine ingredients into a plastic container with a lid or a Ziploc bag. Place the lid on the container and shake to dissolve the salt.

Place the whole duck inside of a large Ziploc bag, and pour the brine over the duck. Seal the bag, ensuring that all air is removed from the bag. Brine the duck for 2 to 2 1/2 hours in the refrigerator.

Start 1/2 can of Kingsford charcoal briquettes. After approximately 10 minutes, dump the chimney into one side of the grill. Add 1 large piece of peat to the top of the coals and partially closed the lid. You may need to add additional charcoal and peat throughout the cooking process.

In few minutes the peat should be smoking.

Preheat the oven to 375 degrees.

CONTINUES ON NEXT PAGE



KILLOFIN HOME IRISH PRODUCTS

137 N. Larchmont Blvd
Suite 520
Los Angeles, CA 90004

OFFICE 323 908 7654
FAX 323 482 1601
www.killofinhome.com



CONTINUED FROM PREVIOUS PAGE

Place the duck and sausage links into a low rimmed foil pan, breast side up, on the side of the grill that is not directly over the fire. After the duck has cooked for 15 minutes, turn it over and cook for another 30 minutes. Turn the duck over again breast side up cook until internal temperature at the leg joint reaches 105° F. Remove the sausage from the grill. When 105 is reached remove the duck and place it in the oven until internal temperature at the leg joint reaches 175° F.

Recipe for Stuffing

INGREDIENTS

12 cups Marie Callendars - cornbread broken into 1-inch pieces (include crumbs), spread in even layer on 2 baking sheets, and dried in 250-degree oven 50 to 60 minutes

3 cups chicken stock or canned low-sodium chicken broth

2 cups half-and-half

2 large eggs , beaten lightly

8 Tbs unsalted butter (1 stick), plus extra for baking dish

1 1/2 lbs Italian pork sausage links (pre-smoked)

3 medium onions , chopped fine (about 3 cups)

3 ribs celery , chopped fine (about 1 1/2 cups)

2 Tbs minced fresh thyme leaves

2 Tbs minced fresh sage leaves

3 cloves garlic , minced

1 Tbs kosher salt

2 tsp ground black pepper

INSTRUCTIONS

- 1.) Place cornbread in large bowl. Whisk together stock, half-and-half, and eggs in medium bowl; pour over cornbread and toss very gently to coat so that cornbread does not break into smaller pieces. Set aside.
- 2.) Heat heavy-bottomed, 12-inch skillet over medium-high heat until hot, about 1 1/2 minutes. Add 2 tablespoons butter to pan and swirl to coat pan bottom.

CONTINUES ON NEXT PAGE



KILLOFIN HOME IRISH PRODUCTS

137 N. Larchmont Blvd
Suite 520
Los Angeles, CA 90004

OFFICE 323 908 7654
FAX 323 482 1601
www.killofinhome.com



CONTINUED FROM PREVIOUS PAGE

- 3.) When foam subsides, add sausage and cook, stirring occasionally, until sausage loses its raw color, 5 to 7 minutes.
- 4.) With slotted spoon, transfer sausage to medium bowl.
- 5.) Add about half the onions and celery to fat in skillet; sauté, stirring occasionally, over medium-high until softened, about 5 minutes.
- 6.) Transfer onion mixture to bowl with sausage.
- 7.) Return skillet to heat and add remaining 6 tablespoons butter; when foam subsides, add remaining celery and onions and sauté, stirring occasionally, until softened, about 5 minutes.
- 8.) Stir in thyme, sage, and garlic; cook until fragrant, about 30 seconds; add salt and pepper.
- 9.) Add this mixture along with sausage and onion mixture to cornbread and stir gently to combine so that cornbread does not break into smaller pieces.
- 10.) Cover bowl with plastic wrap and refrigerate to blend flavors, at least 1 hour or up to 4 hours.
- 11.) Adjust oven rack to lower-middle position and heat oven to 400 degrees.
- 12.) Butter 10 by 15-inch baking dish (or two 9-inch square or 11 by 7-inch baking dishes).
- 13.) Transfer stuffing to baking dish; pour any liquid accumulated in bottom of bowl over stuffing and, if necessary, gently press stuffing with rubber spatula to fit into baking dish.
- 14.) Bake until golden brown, 35 to 40 minutes.