



## Oriental Duck Lettuce Wraps



### Ingredients:

#### Marinade and Sauce

- 1 Cup Soy Sauce
- 1// Cup Rice Vinegar
- 4 oz. Brown Sugar
- 1/4 Cup Honey
- 2 Tsp. Sesame Oil
- 1 Tsp. Chopped Vinegar
- 1 Tsp. Chopped Garlic
- 2 Tsp. Chopped Red Chile
- 1/3 Cup Chopped Cilantro

- 2-6 oz. Duck Breast
- 6 Leaves Lettuce (jammers, bib/butter)
- 3 Tbsp. Peanut Oil
- 1 Tsp. Chopper Garlic
- 1 Tsp. Chopped Ginger
- 8 oz. Thin sliced mushroom (Preferably shitake or wild mushroom mixture)
- 2 oz. Thin sliced carrot
- 2 oz. Thin sliced red pepper
- 1/2 Cup Rice Vinegar
- 2 oz. Thin sliced green onion
- 1/2 oz. Micro Cilantro

### Directions:

Combine marinade ingredients, and divide in half. Place duck with one half marinade and cover, refrigerate for 6 hours. Reserve other half for sauce. After 6 hours drain duck and in heavy skillet cook duck skin side down with peanut oil until well browned and crisp. Flip over and cook on the other side until temperature of duck is 145. Take the duck breast out of the pan and let rest for 5 minutes. Sauté garlic and ginger for 3 minutes on medium heat in rendered fat. (If too much, drain a little off.) Then add mushrooms and carrot and cook for 2 minutes. Deglaze pan with rice vinegar, remove from heat and add green onion. While doing this take reserved marinade and reduce by 1/3 over low heat in skillet. Stuff lettuce leaves with vegetable mixture and top with sliced duck mixture and drizzle with reduced sauce. Add micro cilantro on top and serve.

