



MapleSmoked Duck Breasts

Oscar · 29/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

15 hrs 10 mins

Description

Delicious smoked ducks breasts with a nice maple flavor Slice them thin and serve as an appetizer on crackers if desired

Ingredients

- - 2 boneless duck breast halves
- skin on - 2 tablespoons kosher salt - 2 teaspoons cracked black pepper - 3 tablespoons maple syrup - 2 teaspoons maple syrup - maple wood chips

Instructions

1. Season duck breasts on all sides with salt and pepper. Place in a shallow dish and cover with 3 tablespoons maple syrup. Cover
2. place in refrigerator
3. and allow to marinate 12 to 24 hours. Preheat an electric smoker according to manufacturer's directions to 225 degrees F (110 degrees C) using maple wood chips. Remove duck breasts from marinade and rinse well. Pat dry with paper towels. Use a sharp knife to cut shallow cross-hatch marks into duck breast skin; do not cut all the way through to the meat. Brush with 2 teaspoons maple syrup. Place duck breasts
4. skin-side up
5. on grill rack in the smoker. Place a drip pan underneath. Smoke at 225 degrees F (110 degrees C) for 3 to 4 hours
6. adding more maple wood chips as necessary to keep smoke continuous
7. until duck breasts reach an internal temperature of 160 degrees F (70 degrees C). Cool to room temperature before slicing. Keep refrigerated until ready to serve.