

Easy 34Peking Duck34 Lettuce Cups

Savannah · 30/09/2024



Prep Time

9 hrs

Difficult

Medium

Servings

12 hrs 30 mins

Description

These duck lettuce wraps feature succulent meat aromatic spices and a savory sauce This dish is excellent for large groups since the duck can be made ahead of time reheated and crisped before serving

Ingredients

- - 6 whole duck legs - 1 tablespoon vegetable oil - 1 tablespoon kosher salt - 2 teaspoons five-spice powder
- 1 teaspoon freshly ground black pepper - 3 green onions
- cut into large pieces - 5 cloves garlic
- halved - 1 tablespoon chopped green onion - ¼ cup hoisin sauce - ½ lemon
- juiced - 1 teaspoon sesame oil - 1 teaspoon hot sauce - 18 whole butter or Bibb lettuce leaves - 1 cucumber
- diced - 5 green onions
- chopped - 1 tablespoon sesame seeds

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Prepare duck: Place duck legs into a large bowl and drizzle with oil. Sprinkle with salt
2. five-spice powder
3. and black pepper; mix to evenly coat. Sprinkle large green onion pieces into a baking dish large enough to hold duck legs in a single layer. Place duck legs
4. skin-side up
5. on top of green onions. Scatter garlic over duck. Place a piece of parchment paper directly on top of duck to help retain moisture. Cover the baking dish tightly with aluminum foil. Bake in the preheated oven for 3 hours. Turn off the oven
6. crack open the oven door
7. and let duck rest in the oven for 1 hour; do not uncover the dish during this time. Remove the dish from the oven and let cool to room temperature. Baste duck with rendered fat in the dish. Place the parchment paper back over duck and re-wrap the dish in aluminum foil. Refrigerate for 8 hours to overnight. Make sauce: Mix together hoisin sauce
8. lemon juice
9. sesame oil
10. and hot sauce in a small bowl. Set aside. Remove duck meat from bones; leave skin on. Cut meat into 1/2-inch cubes. Remove 1 tablespoon rendered fat from the dish to a skillet over medium-high heat. Cook and stir 1/2 of the cubed meat in hot fat until pieces are brown and crispy
11. 4 to 5 minutes. Add remaining meat; cook and stir until duck is just heated through
12. about 1 minute more. Stir in 1 tablespoon chopped green onion. Spoon duck mixture into lettuce leaves. Drizzle with sauce; garnish with cucumber
13. green onions
14. and sesame seeds.