

TIM FARMER'S COUNTRY KITCHEN

SMOKED DUCK

225 Degrees for 5-6 Hours (160 internal temp)

*3 quarts of water
2 cups kosher salt
2 cups brown sugar
2-3 tablespoons soy sauce
2-3 tablespoons whole peppercorns
4 bay leaves
Zest from 2 oranges
24 ounces of beer
Juice from 2 oranges
Grated ginger*

Mix all together in large pot over very low heat until sugar dissolves. Add ice cubes if needed to cool before adding duck.

Whole duck

When brine is cool, add duck and place in fridge for 24 hours. (Flip duck after 12 hours). Remove from brine and place in 225 degree smoker (with hickory or apple chips) and smoke for 5-6 hours. Make sure internal temp is at least 160 degrees before pulling. Time in smoker can vary.

