

Glaze and Amaze! A glaze is a light brushed-on sauce. In this recipe the smoke from the grill combines with the salty soy, the tart vinegar, and the sweet brown sugar for an amazing treat.



DUCK BREAST

- 8 duck breasts (1 per person)
- Red Chili Glaze

Score the skin and fat layer of the raw bird with a sharp knife in a crosshatch pattern.

Lightly season with salt and pepper.

Place the duck breast, skin side down, over a hot charcoal or hardwood fire. Keep a watchful eye as the duck fat will begin to cook out and the fire will flare up. If this happens, move the breast to the side until it dies down. Flame-kissed duck skin will become crispy and delicious.

Cook the breast skin-side down for the majority of the grill time— approximately 8 minutes depending on the heat of the fire. Turn breast over and grill the inside for 2 minutes maximum. You'll find that most good restaurants serve duck medium rare to medium, so don't be afraid of a little pinkness on the inside.

Slice the duck breast and fan it out on the plate to increase the eye appeal.

Serve topped with Red Chili Glaze.

RED CHILI GLAZE

- 1 cup champagne vinegar
- 1 to 1-1/2 tablespoons red chili flakes (if you like it hot use 1-1/2 to 2 tablespoons flakes; if not, use 1 tablespoon or less)
- 1 tablespoon garlic, minced
- 2 tablespoons onions, minced
- 2 cups light brown sugar, packed
- 2 tablespoons tomato paste
- ½ cup soy sauce
- 1 teaspoon salt
- 1 stick sweet butter, cut into 8–10 chunks

Simmer champagne vinegar, chili flakes, garlic and onion in a heavy saucepan until reduced by half.

Add brown sugar, tomato paste, soy sauce and salt and bring back to a simmer for 3 minutes.

Remove from heat and whisk in butter chunks. This glaze can burn easily, so brush it on just prior to serving.

DUCK BREAST
With Red Chili Glaze

Serves 8

VARIATION:

The glaze is also great with chicken, pork, quail, and other game birds.

TOOLS:

Grill

Heavy Saucepan

Chef's Knife

Whisk

Long Tongs

TIMING:

Glaze can easily be made a day or two in advance.