



Smoked Duck & Andouille Gumbo

Smoking meats gives a taste and aroma very different from roasting or any other method. Wild caught duck's slightly game-like flavor is complemented by this cooking process which is not as difficult as one might imagine. And, as with making a stock from any animal bones, the taste of your dish will only have more intensity than using water or store-bought broth.

Ingredients:

One - 5 to 7 pound duckling (or, enough wild caught duck to make the same amount)
3 tablespoons Cajun seasoning
 $\frac{3}{4}$ gallon smoked duck stock*
1 cup dark roux
1 pound smoked andouille, bite-size pieces
1 cup chopped onions
1 cup chopped celery
1 cup chopped green bell pepper
2 tablespoons minced garlic
1 tablespoon Worcestershire Sauce
2 teaspoons Louisiana hot sauce
1 teaspoon salt
 $\frac{1}{2}$ cup chopped green onions
 $\frac{1}{4}$ cup minced parsley
Cooked Rice

Directions:

1. Season duckling with 1 tablespoon of Cajun seasoning and smoke in a conventional smoker.
2. Allow duck to cool, de-bone reserving meat and reserve bones for the stock. Dice meat and set aside for later use.
3. Place smoked duck stock* in large saucepot and bring to boil. Add dark roux, lower heat and simmer for 30 minutes.
4. Add smoked andouille, onion, celery, bell pepper, garlic, remaining 2 tablespoons of Cajun seasoning, Worcestershire, salt and hot sauce. Simmer for an additional 30 minutes.
5. Add diced smoked duck meat and simmer for 15 minutes.
6. Stir in green onions and parsley.
7. Place cooked rice into large bowls and ladle in gumbo.

Serves 8.

*Smoked duck stock: Cover smoked duck bones with $1\frac{1}{2}$ gallon of water. Add end pieces from onion, celery and bell pepper and bring to boil. Lower fire and simmer for $1\frac{1}{2}$ hours. Strain out solids and reserve stock. This can be done prior to cooking the gumbo. After stock is chilled, skim off the fat that rises to the top.