



A Recipe from Old Smokey Products Company

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RECIPES // Not Very Foreign Duck

Recipe for the Old Smokey Charcoal Grill

Ingredients

- * 1 large duck
- * 3 small onions, peeled, finely chopped
- * 4 cloves of garlic
- * bacon slices
- * 5 ripe tomatoes
- * 1/3 cup vinegar
- * 1 bay leaf
- * 1/2 teaspoon cumin powder
- * 1/2 teaspoon black pepper
- * cooking oil

Directions

Clean the duck very well, then pierce it slightly with a fork and spice it with garlic, salt, bay leaf, black pepper, cumin powder and vinegar. Cover the duck with onion and slices of bacon and tomato. Pour a little cooking oil on top and set aside to marinate for one day.

Cook over medium hot coals, offset if possible.

We found this recipe while investigating some international recipes. After it got translated (thanks to some internet site) there were still some ingredients we did not recognize. Further research turned up that some of the ingredients were toxic until being boiled for a couple (or was it 3??) hours. Uh, OK. We figured that safety overruled any desire for an authentic international experience, so here in watered-down form, is a great recipe.