

Smoked Duck

Ingredients

3/4 c Red Wine Vinegar
3/4 c Soy Sauce
3/4 c Honey
2 T Ground Black Pepper
4 1/2 t Kosher Salt
1 1/2 t Garlic Powder
2 c Water

Instructions

1. In a medium bowl, combine red wine vinegar, soy sauce, honey, garlic powder, salt and pepper. Reserve 1/2 cup marinade in a separate bowl.
2. Pat the duck dry with paper towels and place in a gallon-size resealable plastic bag. Pour remaining marinade over duck. Refrigerate for 2 to 4 hours.
3. Preheat smoker to 250°F. Add water to water tray and add 1/2 cup of woodchips. Let it preheat prior to adding the duck.
4. Place duck on middle rack of smoker breast side up and smoke, for 1 hour, basting several times with reserved marinade.
5. When well browned, cover with aluminum foil and smoke for 2 1/2 to 4 hours or until internal temperature reaches 165°F. Take duck out and rest

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for 30 minutes prior to cutting and serving.