

Smoked Duck Dutch Baby

The Dutch baby is typically described as a German pancake but it has evolved into a dish reminiscent of a Yorkshire pudding or popover. Originally served as a sweet dish, you can find more versatility by utilizing savory ingredients. Explore the different flavor combinations by just opening your refrigerator and playing with ingredients you may already have on hand. This is a great brunch dish or perfect for a light evening meal ... serve with roasted potatoes, fruit salad, or green salad.

SERVES 6 TO 8

Duck Ingredients

4 duck breasts
1 cup kosher salt
¾ cup brown sugar
2 tsp smoked paprika
½ tsp cayenne
1 tsp pink curing salt
Cheesecloth
Butcher's twine
Hickory wood chunk, soaked

One week before the cook, rinse the duck breasts under cold water and pat with a clean towel until dry. In a small bowl combine salt, sugar, paprika, cayenne and curing salt. Pour a layer of the salt mixture in a shallow bowl or pan just big enough to hold the duck breasts. Lay the duck flat on a salt bed – skin side up – and press down. Cover the duck with the remaining salt mixture and cover the bowl with plastic wrap. Refrigerate for 24 hours.

Remove the pan from the refrigerator; pull the duck from the salt bed and rinse well. Pat dry. Set the EGG for indirect cooking with a convEGGtor at 225°F/107°C. Add a soaked wood chunk to increase smoke.

Place the duck breast on the grid, skin-side up and allow duck to smoke for 20 to 30 minutes. Remove the duck from the EGG and wrap tightly with cheesecloth. Using butcher's twine secure the duck in cheesecloth by tying with twine, leaving 4 inches of excess twine hanging at the end. Hang the duck in the back of the refrigerator for 5 to 7 days; the duck will harden to the touch. Remove the duck from the refrigerator and remove the cheesecloth; the duck is now ready to slice and fry. The duck can also be thinly sliced and added to a charcuterie plate as prosciutto.



Dutch Baby Ingredients

6 large eggs
1 cup milk
1 cup all-purpose flour
1 tsp kosher salt
½ tsp Cajun seasoning
1 tsp granulated garlic
1 tsp granulated onion
2 tsp herbs de Provence
1 tsp cracked black pepper
4 tbsp unsalted butter
3 tbsp duck fat, divided
2 smoked and cured duck breasts, sliced thin
20 cherry tomatoes, halved
1 small red onion, sliced
½ cup red pepper, diced
2 cups arugula, packed
1 cup goat cheese, crumbles
¼ cup flat leaf parsley, chopped

Set the EGG for indirect cooking with a convEGGtor at 400°F/204°C, with a cast iron skillet on the grid.

In a large bowl, whisk together the eggs, milk, flour, kosher salt, Cajun seasoning, granulated garlic, granulated onion, herbs de Provence and black pepper until a smooth batter is formed.

Place butter and 2 tablespoons duck fat in the cast iron skillet being sure to coat bottom and sides of pan. Once the butter and duck fat has heated through, about 2 to 4 minutes, pour the batter into the skillet and bake 18 to 20 minutes or until the Dutch baby is puffed.

While the batter is baking in the EGG, place the sliced duck pieces in a medium skillet and cook for 5 to 7 minutes, turning occasionally, browning on both sides. Remove the duck to a paper towel-lined platter. Add the remaining tablespoon of duck fat. Add onions and red peppers and cook for 3 to 5 minutes or until the onions begin to caramelize. Add tomatoes and cook for an additional 2 minutes to slightly soften. Remove from the heat.

Big Green Egg
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Sprinkle arugula, vegetables, duck, and goat cheese on top of the Dutch baby leaving about an inch border around the edge. Bake an additional 5 to 7 minutes or until goat cheese begins to melt. Remove the Dutch baby from EGG. Sprinkle with parsley, cut and serve.

