

# CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire  
Culinary Competition

Ramen Class Hosted by: Frank Montes & Kevin Michalk

## Peking Duck

### Ingredients

4 boneless skinless duck breasts  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground white pepper

1/8 teaspoon ground cloves  
3 tablespoons soy sauce  
1 tablespoon honey  
2 tablespoons sesame seed oil  
1 orange, sliced in rounds  
1 tablespoon chopped fresh parsley, for garnish

5 green onions  
1/2 cup plum jam  
1 1/2 teaspoons sugar  
1 1/2 teaspoons distilled white vinegar  
1/4 cup finely chopped chutney

### Directions

Rinse the duck and pat dry. In a small bowl, mix together the cinnamon, ginger, nutmeg, white pepper and cloves. Stir one tablespoon of the soy sauce into the spice mixture and rub evenly over the entire outside of the duck. Cover and refrigerate for at least 2 hours, or overnight.

Place duck breast top side down and brown in a cold pan with sesame oil. Repeat on other side.

Once the duck is cooked, coat duck with honey, turn duck over in pan and allow honey to caramelize. Remove from pan and allow to rest.

Prepare the duck sauce by mixing the plum jam with the sugar, vinegar and chutney in a small serving bowl. Chop remaining green onions and place them into a separate bowl. Place duck onto a serving platter and garnish with orange slices and fresh parsley. Use plum sauce and onions for dipping.