

ITALIAN DUCK SANDWICH

Duck camp is no place for cute little sliders or a tablespoon of meat on a cracker, especially after a long day in the marsh. The beauty of this dish is that the time-consuming cooking component is done well in advance. Whole ducks or breast fillets are seasoned, slow-cooked, cooled, and shredded much like pulled pork. As an alternative, you can use leftover duck from the previous night's dinner. Simply slice the leftovers thinly and marinate them in a tangy vinaigrette before cooking them in a hot cast-iron skillet with onions, garlic, and pepperoncini.

Serves 6

Ingredients:

- 3 to 4 whole ducks, split in half with backbones removed (or 6 to 8 duck breast fillets)
- 2 tablespoons kosher salt
- 1 tablespoon black pepper
- 2 tablespoons garlic powder
- 2 tablespoons paprika
- 3 tablespoons vegetable oil
- 1 medium onion, roughly chopped
- 1 tablespoon Italian seasoning
- 2 teaspoons crushed red pepper
- 6 cloves garlic, minced
- 1 cup dry red wine
- 1/2 cup red wine vinegar
- 2 cups beef stock or broth
- 6 sturdy sourdough or French rolls, split
- Pepperoncini, sliced
- Pickled hot or sweet peppers

Directions:

1. In a small bowl or bag, combine kosher salt, black pepper, garlic powder, and paprika. Liberally coat the duck with this mixture. Cover and refrigerate for at least 1 hour, but preferably for 6 or more hours.
2. Heat the oil in a heavy-duty pot, such as a Dutch oven, over medium-high heat. Add the duck and brown evenly on all sides. Add the onion and cook for an additional 5 minutes. Mix in Italian seasoning, crushed red pepper, and garlic. Cook for 2 minutes. Add wine and stir to deglaze the bits stuck to the bottom of the pot. Add vinegar and beef stock. Bring to a boil. Reduce the heat to low, cover, and simmer for several hours until the meat pulls apart easily.
3. Remove the duck from the pot and let cool completely. Once cooled, pull the meat off the bones or shred the breasts into bite-sized pieces. Strain the liquid from the pot and add it to the pulled meat.
4. To serve, reheat the meat and liquid in a skillet or Dutch oven. Add the pepperoncini and peppers and bring to serving temperature. Spoon the mixture onto rolls.