



Duck, Duck, Goose: Recipes and Techniques for Cooking Ducks and Geese, Both Wild and Domesticated

By Hank Shaw

Ten Speed Press. Hardcover. Book Condition: New. Hardcover. 240 pages. Dimensions: 9.1in. x 8.1in. x 0.9in. A lush, illustrated cookbook devoted to preparing and cooking ducks and geese, both domestic and wild, from the author of the award-winning blog Hunter Angler Gardener Cook. Duck is having a renaissance in American restaurants and kitchens as cooks discover that diverse breeds, species, and cuts of meat offer an exciting range of flavors and textures. Many cooks and even hunters have a fear of cooking fowl. Duck, Duck, Goose shows you how to cook duck and goose like a pro: perfectly crisp skin crackling with each bite, succulent confit, impeccable prosciutto, and more. Hank Shaw, an award-winning food writer, hunter, and cook on the forefront of the marsh-to-table revolution, provides all you need to know about obtaining, cleaning, and cooking these flavorful birds. Duck, Duck, Goose includes detailed guides on species and breeds, selecting a duck in the market, and plucking and hanging a wild bird. Shaw's delicious and doable recipes include basics such as Grilled Duck Breast and Slow-Roasted Duck; international favorites like Duck Pho, Sichuan Fragrant Duck, Mexican Duck with Green Mole, and Cassoulet; and celebration-worthy fare such as Perfect Roast Goose. It also features...



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