

Joe Jur giel ewicz & Son, Lt d. Newsl et t er

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Chinese Traditional Cooking with Duck

The Chinese domesticated the duck well over two thousand years ago causing their breed and production of the duck to become a favorite over the goose. In those early years roasting the duck became a science.



Ducks were roasted in a hermetic and pendent oven fueled by the hardwood of the Chinese date tree, the peach tree or pear tree. Developments found by forcing air between the skin and flesh, filling the chest cavity with boiling water, smearing the surface with maltose syrup, drying the duck, then roasting gave the duck a golden crisp and fragrant surface with tender meat.



Roast duck, originally named "Shaoyazi" was mentioned in the Complete Recipes for Dishes and

Beverages written by Hu Sihui in 1330, who was an inspector of the imperial kitchen. At the latter part of the Ming Dynasty Peking duck was a main dish at the imperial court. During the Qing dynasty the Peking duck became popular among the upper class inspiring poetry from poets and scholars. In 1864, the Quanjude restaurant was established in Beijing.

The restaurant became well known in China, introducing Peking duck to the world. By the 20th century, the Peking duck became a national symbol of China. Peking duck is well-known and well-favored among world travelers and diplomats.



Recipe of the Month

Spring has sprung and work outdoors has begun. A tasty dish that is easy and quick can be found with barbequed duck halves.

Barbequed Duck Halves with Plum Sauce



Ingredients for dry rub:

- 1/4 cup ground cinnamon
- 2 tablespoons ground turmeric
- 1 1/2 teaspoons ground nutmeg
- 1 1/2 teaspoons ground cardamom
- 1 1/2 teaspoons ground cloves

Seasoning:

Combine all of the dry rub ingredients in a bowl, mixing well. Then, rub the desired number of Joe Jurgielewicz & Son roasted duckling halves with the seasoning. For additional flavor rub with an additional coating of your favorite brand of Montreal steak seasoning.

Barbequing:

Refrigerate the seasoned duck halves to 30 minutes to an hour. Then barbeque for approximately 10 to 15 minutes per side, turning often to avoid flaming.

Ingredients for Plum Sauce:

- 6 to 8 ounces plum jam
- 2 tablespoons balsamic vinegar
- 1 heaping teaspoon Dijon mustard
- 1 tablespoon soy sauce or teriyaki sauce

Cooking the Sauce:

To create the sauce, melt the jam over low heat. Then, add the other ingredients, stirring often to prevent burning. While the sauce is heating, remove any excess fat from the barbequed duck halves and thinly slice the meat.

[Serve alongside the warm plum sauce for dipping.](#)

Chef's Tip:

Using pre-roasted duck halves make preparing this dish quick and easy, perfect for a delicious, homemade appetizer when you don't have a lot of time to cook!

[Check out more of Joe Jurgielewicz and Sons *Processed Products* under "Products" for more information.](#)

Fun Fact:

[A dabbling duck?](#)

The Pekin duck is a dabbling duck. Dabbling is when the duck will tip themselves face first into the water, and filter water through their beaks to harvest food from beneath the surface.