

Duck, Duck, Goose: The Ultimate Guide to Cooking Waterfowl, Both Farmed and Wild

Hank Shaw

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Duck, Duck, Goose: The Ultimate Guide to Cooking Waterfowl, Both Farmed and Wild Hank Shaw 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 an array of duck and goose confit and charcuterie, from fresh sausages to dry-cured salami.

The most comprehensive guide to preparing and cooking both domestic and wild ducks and geese, Duck, Duck, Goose will be a treasured companion for anyone who wants to free themselves from the tyranny of chicken and enjoy perfectly cooked waterfowl.



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Angela Joseph:

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