

## Cook-N-Dine Peking Duck or Terryaki Chicken Wings\*

### TERRYAKI SAUCE

takes about 40 minutes to cook; can be prepared ahead

- 1 cup soy sauce
- Zest of 2 oranges
- 2 cups freshly squeezed orange juice
- 1/2 cup Hoisin sauce
- 3/4 cup Molasses
- 1/2 cup brown sugar
- 1/4 cup Ketchup
- 1/4 cup rice vinegar (optional - taste sauce before adding)
- 1 fresh red chillies, halved (or 2 dried)
- 5 garlic cloves, halved
- 2-inch piece fresh ginger, whacked open with flat side of a wide blade knife

**You need 1 medium size duck** (fresh or frozen)

or 4 duck breasts, or 2 dozen chicken wings

### WRAPPING

- Moshu pancakes, 4 p.P.  
(Chinese pancakes, usually found in the frozen section of oriental supermarkets)
- Hoisin sauce for basting pancakes
- 2 bunches of scallions (green onions), trimmed + sliced into very thin, 3" strips
- 3 tablespoons Sesame seeds, toasted

Prepare the sauce by combining all ingredients in a heavy pot. Bring to a slow boil, stirring, until thickened. Turn off heat, remove pot and let sauce chill. Transfer the sauce to a nice bowl and make a small plate per Person with scallion strips and toasted sesame seeds.

Wash duck thoroughly and separate breast, drumsticks and thighs. Pat-dry all pieces very well and season generously with freshly ground pepper and kosher salt.

**After warm-up (orange light off) set Cook-N-Dine temperature to ~7.**

Roast poultry until skin becomes lightly brown and almost done. With tongs dip the pieces into the sauce, shake off excess and proceed cooking until meat is done. If you feel the sauce coating might burn, reduce heat accordingly.

**Reduce heat to 2**, slice meat into narrow strips and place back into the cooking center to keep warm. In addition you can cover the meat with a domed glass lid from your frying pan.

Meanwhile heat Moshu pancakes according to directions on the package and place into a bowl with a lid to keep warm.

### ***Peking Duck continued***

Coat 1 pancake thinly with straight Hoisin sauce, place small amount of meat and scallions on top and sprinkle with Sesame seeds. Fold pancake into "wrap" (bottom closed - most times there is a graphic on the pancake package) and enjoy.

**\*For the Terryaki Chicken Wings you don't need the pancakes. Just cook as described above, sprinkle with Sesame seeds and cilantro leaves and let everybody serve themselves.**

**TIP: The sauce keeps very well refrigerated and makes a gorgeous dip for all kinds of cooked poultry or pork, i.e. a salad topped with chicken strips. Works great as rib sauce, too.**