

Braised Duck with Scallions and Noodles Recipe

Ingredients: Serves 4-6

1 duck
1 large scallion or 10 stalks green onion
½ pickled mustard cabbage
200g noodles

Seasonings:

5 tablespoons soy sauce
½ tablespoon dark colored soy sauce
2 tablespoons wine
8-10 cups hot water
salt to taste

Method:

Clean duck, then pat it dry. Color the skin with soy sauce, soak for 10 minutes. Heat 3 cups of oil to deep-fry the duck, or you may use ½ cup of heated oil to fry it until the skin side get browned. Remove duck. Cut scallion to sections. Rinse pickled mustard cabbage, cut large leaves to large pieces and then slice the inside tender parts. Stir-fry scallion or green onion sections with 2 tablespoons of oil until browned, splash wine and remaining soy sauce in, add hot water, duck and large pickled mustard cabbage in, bring to a boil. Transfer all to a casserole pot, simmer over low heat for 2 hours. Add the remaining pickled mustard cabbage to duck, simmer until duck is tender enough (about ½ hour or more). Serve the duck with the casserole first, then add in cooked noodles to the duck soup after part of the dish is finished. Cook the noodles until preferred tenderness. Season it with some salt and serve it again.

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