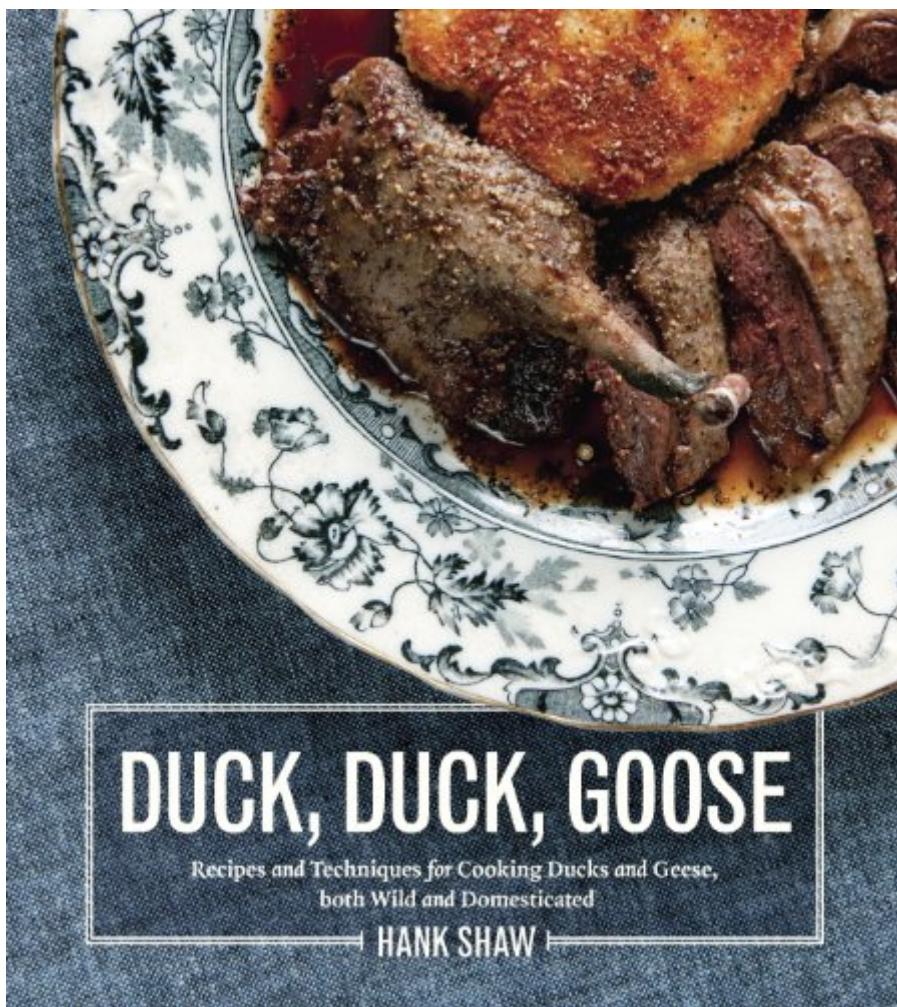


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# Duck, Duck, Goose: Recipes And Techniques For Cooking Ducks And Geese, Both Wild And Domesticated



## Synopsis

A lush, illustrated cookbook devoted to preparing and cooking ducks and geese, both domestic and wild, from the author of the award-winning blogÂ 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 cooksâ "and even huntersâ "have a fear of cooking fowl. Duck, Duck, GooseÂ shows you how to cook duck and goose like a pro: perfectly crisp skin crackling with each bite, succulent confit, impeccable prosciutto, and more.Â 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, Â cleaning, and cooking these flavorful birds.Â Duck, Duck, GooseÂ includes detailed guides on species and breeds, selecting a duck in the market, and plucking and hanging a wild bird. Shawâ ™s delicious and doable recipes include basics such as Grilled Duck Breast and Slow-Roasted Duck; international favorites likeÂ Duck Pho, Sichuan Fragrant Duck, Mexican Duck with Green Mole, and Cassoulet; and celebration-worthy fare such asÂ Perfect Roast Goose.Â It also features an array of duck and goose confit and charcuterie, from fresh sausages to dry-cured salami.Â The most comprehensive guide to preparing and cooking both domestic and wild ducks and geese,Â Duck, Duck, GooseÂ will be a treasured companion for anyone who wants to free themselves from the tyranny of chicken and enjoy perfectly cooked waterfowl.

## Book Information

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## Customer Reviews

I'm not quite sure where to begin on this review...the book is spectacular. Hank Shaw is to wild game, what Deborah Madison is to vegetables. I own the author's previous book, which is really great overview of cooking game, foraged finds, fish, etc. If that book is a shotgun, this book is an arrow (or perhaps an entire quiver of arrows). It's no secret that duck and goose are favorites of chefs across the globe. But for home cooks, these birds are amongst the most misused and abused. I myself have been amongst the misusers. I am a lifelong hunter who used to hunt waterfowl a lot, but to be perfectly honest, most of my ducks and virtually all of my goose was ground into sausage. The sausage is good but, gets very boring, very quickly. That's why this book is so important, there is master's course of technique along with a lifetime of recipes, all focused on perhaps the most challenging animals to cook. If you follow the author's site ([honest-food.net](http://honest-food.net)), then you know that his recipes are generally fantastic. He has one of the best imaginations for animal potential that I've seen. And make no mistake, this book is NOT just for hunters! It is also NOT just for domestic fowl either. To Hunters: Just buy the book. If you are like me and love to hunt waterfowl, yet that hand procured protein is your last thought when having company over for dinner, you need the book. Literally every type and style of preparation is covered. The pictures are gorgeous; the instructions clear. If you are hunter of other animals and not waterfowl, get this book and then get some waders and go hunting (and Join DU). Next to feral hogs there are few better opportunities in the field.

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