

Green Duck Chili



About this Recipe

If the duck seems like a stretch, you can feel free to use all pork or a combination of pork and beef.

Serve with

[Il Trullo](#) ▶

Puglia

Ingredients

Serves: 10

1 (5 to 6 lb) duck
 1/4 cup canola oil
 1 lb ground pork
 1 tbsp finely chopped garlic
 7 tbsp Jan's Special spice
 1/4 cup masa harina
 1/2 cup all-purpose flour
 1/2 cup beer
 1 onion, finely chopped
 1 red pepper, finely chopped
 3 poblano chiles, finely chopped
 1 jalapeno, minced
 4 cups chicken stock
 1 (4-oz) can green chiles, chopped
 2 corn tortillas, fried crisp or 8 tortilla chips
 kosher salt
 2 tbsp chopped cilantro leaves
 3 tbsp lime juice
 1/2 cup sliced scallions, for garnish
 1/2 cup sour cream, for garnish

Spice Mix:

1 tbsp cumin seeds
 1 tsp coriander seeds
 3 tbsp kosher salt
 1 tbsp paprika
 2 tsp freshly ground black pepper
 1 tsp cayenne pepper

Directions

Preparation Time: 30 minutes

Cooking Time: 1 hour, 10 minutes

Spice Mix

Heat a dry skillet over medium heat. Add cumin and coriander, cook until spices are fragrant, about 1 to 2 minutes. Transfer to a spice grinder, grind to a powder and transfer to a small bowl. Stir in remaining spices.

Chili

Remove the duck meat from the bones. Remove the skin from the meat. Cut the meat into 1/4 to 1/2 inch cubes.

In a large Dutch oven, heat the canola oil over medium-high heat. Add the pork, cook until browned, about 5 to 10 minutes.

Add the chopped garlic and duck meat, cook until duck is browned, about 5 minutes. Sprinkle with ground spice mix, masa harina and flour. Cook, stirring, until flour is lightly browned, about 3 minutes. Add the beer, onions, red pepper, poblanos and jalapeno. Lower the heat to medium, add the chicken stock and chopped canned green chiles.

Crumble the tortillas or corn chips into a blender. Ladle out enough of the chili liquid to cover the tortillas in the blender. Blend until smooth. Add back to chili. Simmer until duck is tender, about 1 hour. Season, to taste, with salt. Keep on simmer until serving.

Remove from heat and stir in the chopped cilantro and lime juice. Serve, garnished with scallions and sour cream.

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