

How to Cook a Really -Crispy Duck or Chicken

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The secret is to make sure the duck is scored across the front and salted heavily.

This helps dry up the skin and makes for a super crispy skin. You will not be the only one that enjoys this Crispy Duck Recipe, but everyone else at your dinner table.

Take the duck that you're going to use for your main dish make slits in the breast with a knife and poke with a fork. Salt the breast heavily use your discretion and taste. You can use this method for any recipe you can think of.

Just use the cooking instructions from the recipe you are using. Place the bird breast down on the baking pan and cook like that for about $\frac{3}{4}$ of the total time that the recipe says to cook it for, making sure to drain the fat from the bird, usually by sticking it with a fork under the wings and legs.

During the last $\frac{1}{4}$ of the cooking use the broil on the oven to finish cooking up the breast. This should make the skin crispy while the duck is still moist. Since this way of cooking can be used for almost any recipe for crispy duck recipe you have, it gives you more choices for the texture you want to use for your meal.

Cooking is all about mixing things up and building your own ways of cooking and recipes.

Also since you are slitting only the fatty layer of the bird you can use that to tuck away some hidden seasoning. Try tucking your favorite herbs into the slits under the skin, as the fat melts away it'll trickle down and out of the bird but first it'll seep into the meat.

This can add a new dimension to the meat, making it even more succulent. Taking these tips you should be able to use your imagination to come up with many more combos. With crispy duck recipes you can add extra flavors and also add a whole new texture to the dish.

Use these two together to try out new things, using the crispy skin to add texture to an otherwise smooth meal. So the next meals with duck you cook try out some of these combos, just using your taste and imagination. There are thousands of recipes in books and the internet to mix and match with.

Author: mkumar1

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