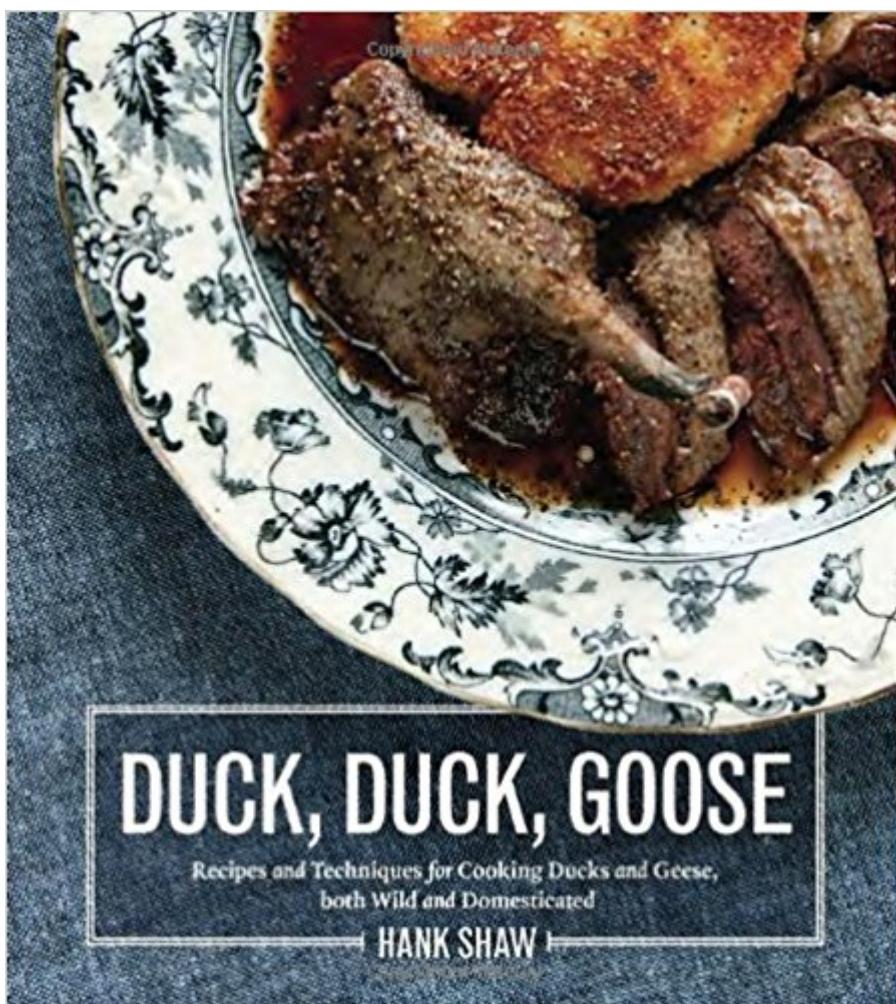


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Duck, Duck, Goose: The Ultimate Guide To Cooking Waterfowl, Both Farmed And Wild



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.Â 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, Goose shows you how to cook duck and goose like a pro: perfectly crisp skin crackling with each bite, succulent confit, impeccable prosciutto, and more. 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, cleaning, and cooking these flavorful birds. Duck, Duck, Goose 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 like Duck Pho, Sichuan Fragrant Duck, Mexican Duck with Green Mole, and Cassoulet; and celebration-worthy fare such as Perfect Roast Goose. 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, Duck, Duck, Goose will be a treasured companion for anyone who wants to free themselves from the tyranny of chicken and enjoy perfectly cooked waterfowl.

Book Information

Hardcover: 240 pages

Publisher: Ten Speed Press (October 1, 2013)

Language: English

ISBN-10: 1607745291

ISBN-13: 978-1607745297

Product Dimensions: 8.3 x 0.9 x 9.3 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 215 customer reviews

Best Sellers Rank: #46,351 in Books (See Top 100 in Books) #8 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Game #13 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry #20 inÂ Books > Sports & Outdoors > Hunting & Fishing > Hunting

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âœA Best Cookbook of 2013â•â "SunsetâœHank Shaw elevates waterfowl to its rightful place in the culinary skies. He will teach you how to turn flesh into edible works of art without sacrificing practicality. Iâ™ll be readingâ"and usingâ"this book for decades to come.â•â "Steven Rinella, author ofÂ American Buffalo and Meat EaterâœYou donâ™t have to be a hunter to want to cook duck and goose. Thankfully, Hank Shaw has demystified these birds for all to enjoy!â•â "Chris Cosentino, chef-owner of Incanto and winner of Top Chef MastersâœThroughout history in Europe, Asia, and the Americas, the tasty, sustainable, and versatile duck has satisfied many happy diners. Whether you want to know the difference in taste between certain species or even how to make a duck hot dog, Hankâ™s book is a perfectly thorough guide on everything you need to know about preparing duck.â•â "Daniel Boulud, chef, restaurateur, and author ofÂ BraiseâœHank Shaw has produced a kind of â"ultimate cookbook,â™ which I found utterly fascinating. Here is everything you will ever need to know about ducks and geese, how to hunt them in the supermarket or in the marsh, and how to cook them.â•â "Paula Wolfert, author ofÂ The Cooking of Southwest FranceÂ andÂ Mediterranean CookingâœIn my universe there is no bigger star than Hank Shaw. Passionate and learned, his writing provides the inspiration for those who donâ™t live the outdoors lifestyle to be in the field and on the water. His recipes teach even the most expert cook how to use the right techniques for handling waterfowl in the kitchen and his wit and wisdom make Duck, Duck, Goose a superb read. With Holly Heyserâ™s beautiful and practical imagery, this book delivers on its promise to make us all more competent cooks.â•â "Andrew Zimmern, host of Bizarre Foods and Andrew Zimmernâ™s Bizarre World âœI grew up among avid duck hunters and have enjoyed many mealsâ" of teal, mallards, and other wild ducks, and as a chef Iâ™ve worked with every kind of domesticated duck. Itâ™s no secret that duck is one of my favorite things to cook. I love that this book exists! I hope it will inspire many more cooks to explore the wonderful flavor of wild and domesticated ducks.â•â "Traci des Jardins, James Beard Award-winning chef and owner of JardiniÃœr If your acquaintance with water fowl is limited to Peking duck and Christmas goose, then, welcome, because you're holding an invitation to a remarkable world of cooking. Hank Shaw's recipes, along with his inimitable prose, lure you into the kitchen, encouraging you to cook everything from whole birds to giblets; dishes smoked and drunken; Chinese, French, Laotian, and German; crispy and braised. Shaw's passion is so infectious, his knowledge so commanding, Duck,

Duck, Goose is more than a cookbook. It's a culinary field guide to dishes delightfully exotic to comfortingly familiar. "David Leite, author of The New Portuguese Table and publisher of Leite's Culinaria (LCcooks.com)

I won't pretend to have an opinion on how this book compares to others focused on domestic waterfowl, as any ducks or geese that pass through my kitchen do so by way of a shotgun. From a hunter's perspective, it is the best waterfowl cookbook that I have ever seen, and my kitchen is full of them. Anything else is a distant second. This is going to immediately replace the time-tested LL Bean Fish and Game Cookbook as my go-to reference for ducks and geese. The instructions are exceptionally clear and the photography is fantastic. The author does a great job delineating which species of bird is best for each recipe, which should be very helpful for beginning hunters or anyone who is lucky enough to be gifted a couple of wild ducks from a friend who hunts. There are a lot of interesting recipes that cover the use of duck and goose breasts, the most common element available to those who don't pluck their birds in the round. Better yet, there are very specific instructions on the best way to process whole birds including plucking, eviscerating, breaking down, and freezing. These instructions and the accompanying photos are worth the price of the book without a single recipe. The book contains a solid mix of traditional waterfowl recipes as well as Asian preparations that I cannot wait to try once duck season opens. Having spent many years smoking whole birds and making jerky, I can assure any prospective readers that the recipes for both of these methods are spot on and will result in a stellar end product. I highly recommend this book to any and all wild fowl hunters and for anyone else interested in alternative methods for cooking and preserving any sort of waterfowl. It is not often that you run across a book that makes an equally great gift for both your NRA life member father-in-law and locovore hipster cousin, but the author delivers on both counts.

I got this cookbook for my husband for Xmas. He's a waterfowl hunter, and is always looking for creative things to do with the duck/goose he brings home. I swear, EVERY recipe he's tried from this book has been incredible and gourmet! I've never had waterfowl that tastes this amazing. We've tried goose with black current sauce, goose with fennel orange ouzo sauce, goose wing French stew, and bacon goose burgers.... Every single dish got a 10/10!!!! He's a modest guy and doesn't like to brag, but I'm telling you, he will talk about how amazing his dishes came out from this cookbook to anyone that will listen. Highly recommended!

Being written by a seasoned hunter you might think this book is aimed at hunters, and to some extent it is, however the vast majority of the book targets the culinary side of Duck and Goose. As a non-hunting amateur cook I found this book to be excellent. The recipes are clearly written and simple to follow (even when the recipe itself is quite complex) and just as importantly delicious. If you're looking for a way to bootstrap your kitchen prowess, this is an excellent book. Duck is little used in the kitchen and a well cooked duck dish will wow your friends. Show up to a dinner party with some home made duck prosciutto and you'll be the most popular person there. The anecdotal sections that talk about the hunting side of things are fascinating, I always thought you just drove out somewhere in your truck and blasted away at some birds and that was it. Turns out that hunting is a very involved sport in which good planning and preparation (and good sportsmanship!) are the most important part of a successful hunt. The photography in the book is beautiful, worthy of any good coffee table book (in fact that's where mine now lives!).

I'm a fairly new duck hunter, I only have about 4 years of experience, and until I bought this book I thought that the only way to eat duck was with jalapenos and cream cheese or as jerky out of a dehydrator. Wow, was I wrong. This book contains tons of delicious recipes for Duck cooked whole or in pieces, but easily the best part of it is the "Basics" section. I had to humble myself and admit that I had no idea how to process a duck before I read this. Previously I was cleaning duck like a dove or quail by cutting the breast directly out of the bird. Now I hang the birds for 1-4 days, remove the breast keeping the skin intact and cook it skin down. The difference is unbelievable, I had no idea that duck meat can stand on its own with only salt for seasoning. I wish I would have had this years ago. Skip buying new waders this season, spend \$20 on this and you will completely revolutionize your duck hunting experience.

Very complete information on cooking wild and store bought duck. Everything from taking care of the cleaning and aging the birds to lots of good recipes. I liked the part about the different taste of the different duck species.

How many times have you found a game cookbook only to be disappointed as the "chef" uses canned soup or onion soup mix to ruin a perfectly good bird? NOT here. Hank's recipes are easy to follow, use fresh ingredients and take your hard earned harvest to the next level. Once again, he does not disappoint.

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