



## Garlic Grand Marnier Duck Pot Stickers

*Serves 8*

- 7 ounces boneless duck breast
- 1/3 cup Grand Marnier Liqueur
- 1 cup orange juice
- 1/2 teaspoon cornstarch
- 1/4 teaspoon garlic, minced
- 15 – 20 garlic cloves
- 4 scallions
- 1 stalk celery
- 1 medium carrot
- 1/2 cup cilantro
- 2 tablespoons fresh ginger, minced
- 1 1/2 teaspoons pepper oil
- 5 tablespoons plum sauce (hoisin may be substituted)
- 1 teaspoon soy sauce
- 3 teaspoons toasted sesame seeds
- 1 tablespoons olive oil
- 1/2 teaspoon Grand Marnier Liqueur
- Zest of one small orange
- 24 wonton wrappers
- 1 cup olive oil
- 1/2 cup plum sauce (hoisin may be substituted)
- 1/4 cup soy sauce

Place the garlic cloves in aluminum foil with 1 tablespoon of oil. Bake at 350° for 20 – 25 minutes. Remove and set aside.

Lightly score both sides of the duck breasts and place in a shallow dish or plastic bag. Add 1/3 cup of Grand Marnier, orange juice, cornstarch and garlic. Marinate for at least 6 hours or overnight. Place the duck breasts, fat side down, in a skillet and cook until brown and at least 3 tablespoons of fat have been rendered. Cool. Dice the duck meat and cook in the duck fat until crispy.

Place the garlic, scallions, celery, carrot, cilantro and ginger in a food processor and process until finely chopped. Place the mixture in a bowl and add the pepper oil, plum sauce, soy sauce and sesame seeds. Fold in the crispy diced duck, orange zest and 1/2 teaspoon Grand Marnier.

To fill pot stickers: place 1 heaping teaspoon of filling on each won ton wrapper, avoid getting any of the filling on the edges or the wrapper won't seal properly. Wet the edges with water. Fold the wrapper in half to form a half moon shape. Seal with two pleats and crimp the edges. Set aside and repeat for the remaining wrappers.

Heat 1 cup of olive oil in a large skillet. Add half of the pot stickers and cook until browned and crisp. Remove to a platter and keep warm. Repeat with the other half of the wrapped pot stickers.

Mix together the plum sauce and the soy sauce. Offer the sauce for dipping the pot stickers.