

## DUCK BURGER WITH DUCK FAT APPLES, MUSTARD AND SORREL GREENS

Serves 4

*2/3 # skinless duck breast*

*1/3 # fatty pork shoulder*

*1/2 tsp kosher salt*

*1/2 tsp smoked salt*

*1/2 tsp Five-Spice Powder*

*1 tsp ground black pepper*

*1 medium yellow onion, sliced thin*

*5 T duck fat (made from skin of duck breast)*

*1 Fuji cored, peeled and cut into 1/8 inch slices*

*4ea Burger buns*

*4 tsp Mustard, grain*

*2c sorrel leaves*

Grind the meat.

Cut the duck breast and fatty pork shoulder into 1-inch chunks and grind through the coarse die on a meat grinder or you can pulse the meat in a food processor until you get a well-chopped mass.

Mix the meat with the salts, black pepper and five spice powder and form into patties.

Place into refrigerator for 20 minutes

Grill on medium flame for 6-8 minutes, then turn over for another 6 minutes or until desired doneness

Heat 2 tablespoons of the duck fat in a small pan over medium-high heat.

Add the sliced onions and saute until caramelized, about 15 minutes

Season the apple slices with salt and pepper, toss with melted duck fat

Cook the apples for 3-4 minutes, turning once. Set aside on a paper towel to drain.

## BUILD THE BURGER

Split buns in half and toast

Spread mustard on both sides on toasted buns

Place cooked duck burger on bottom bun

Divide apples onto duck burger

Top with sorrel leaves

