



Smoked Duck Carnitas

Prep Time: 20 Minutes

Cooking Time: 120

Minutes

Serves 1

Ingredients:

- 2 Tbsp. Mexican Oregano
- 1/4 tsp. Mexican Cinnamon
- 1 tsp. Mustard Powder
- 1 tsp. Garlic Powder
- 1/4 tsp. Ground Clove
- 1 Tbsp. Kosher Salt
- 2 tsp. Black Pepper
- 2 lbs. Duck Leg Quarters

Directions:

1. Combine dry seasonings and mix to create a dry rub for the duck
2. Rub the duck leg quarters liberally with the dry rub and smoke at 200°F until the duck is fully cooked and fall off the bone tender with an internal temperature of at least 165°F
3. Let cool to room temperature, and pull duck leg meat off the bone. Hold hot for service.