

Duck skewer cooked on charcoal, sweet potato stuffed with smoked cheddar cheese, traditional chimichurri |

Recipe for 4 servings

Description

Generous skewers of duck served with sweet potatoes stuffed with smoked cheddar and a fresh herb sauce.

Note

Chimichurri is a great way to pass fresh herbs that are starting to lose their freshness. Feel free to experiment with the herbs used in this recipe.

Ingredients

Duck

- 600 Gr Duck magret
- 1 Unit(s) Red onion
- 4 Unit(s) Skewer sticks

- Salt and pepper
- Vegetable oil

Sweet potatoes

- 2 Unit(s) Sweet potatoes
- 150 Ml Sour cream
- 4 Unit(s) Green onion
- 100 Gr Smoked cheddar
- 100 Gr Bacon

- Salt and pepper
- Vegetable oil

Chimichurri

- 5 Sprig(s) Flat parsley
- 10 Sprig(s) Fresh cilantro
- 3 Sprig(s) Fresh oregano
- 1 Unit(s) Jalapeno pepper
- 1 Small Onion
- 2 Clove(s) Garlic
- 100 Ml Olive oil
- 2 Tbsp Red wine vinegar

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **90 mins**
- Preheat your **barbecue** at **500 F°**

Preparation

Pluck all of the fresh herbs for the chimichurri. Peel and mince the garlic. Finely slice the onion and

green onions. Cut the bacon into thin strips and cook in a skillet until nice and caramelized. Form petals from the red onion. Remove the seeds from the center of the jalapenos. Grate the smoked cheddar.

Sweet potatoes

Cut the sweet potatoes in two lengthwise and drizzle with oil. Sprinkle with salt and pepper. Bake them in the oven for roughly 40 minutes or until tender. Dig a nice well in each half potato and save the removed flesh in a mixing bowl.

In the mixing bowl, combine the sweet potato flesh with the bacon, sour cream, green onion and smoked cheddar.

Transfer the stuffing back to the center of the wells in the half potatoes and then grill on the barbecue for 8-10 minutes.

Skewers

Remove the excess fat from the duck breasts. Cut them into 2cm cubes. Skewer the cubes on bamboo or stainless steel skewers. Season with salt and pepper and then cook on your preheated charcoal grill. You want the meat thermometer to read 52C. Let rest for 2 minutes before serving.

Chimichurri

Combine all of the ingredients in a blender, food processor or blend with your hand mixer. Blend until almost smooth while retaining a nice fresh bite. Season to taste with salt and pepper.

Bon appétit!