



**FLORA
SPRINGS.**
WINERY & VINEYARDS

By Chef: Cindy Pawlcyn

Mini Duck Burgers

with Shiitake Mushroom Ketchup and Chinese-Style Mustard Sauce

Here's a great departure from the standard American hamburger—a duck burger on a sesame bun. You can buy ground duck meat or, if you have a meat grinder, you can grind it at home on a medium-size plate (you'll need two ducks, about four pounds each). I use about 85 percent meat to 15 percent fat and skin. You should have pretty good luck finding sesame brioche buns at a local bakery, but if you have trouble and don't feel like baking your own, any sesame seed bun you like would work as well. If the duck sounds good, but not as a sandwich, try serving it on a bed of arugula, lightly dressed with sesame vinaigrette and toasted sesame seeds.

As for the Shiitake Mushroom Ketchup, it was inspired by a dish my friend Annie Gingrass made for me one Christmas. It's more like a vegetable condiment than a tomato ketchup, as it is much thicker. Any extra would be really good on beef burgers or scrambled eggs, or in fried rice or an Asian duck-and-noodle dish.

You'll need one recipe of Mongolian Marinade, which you should prepare first. It goes into the duck burger mixture and the Shiitake Mushroom Ketchup, and is used to baste the burgers as they grill.

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INGREDIENTS: (Serves 6)

Duck Burgers

- 1 pound ground duck
- 1 scallion, white and a bit of the tender green, minced
- 1 teaspoon peeled grated fresh ginger
- 1 1/2 teaspoons minced garlic
- 1 tablespoon Mongolian Marinade
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Shiitake Mushroom Ketchup

- 2 to 3 tablespoons olive oil
- 1 pound shiitake mushrooms, stemmed and quartered
- 1 onion, finely diced
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup balsamic vinegar
- 2 teaspoons minced garlic
- 2 tablespoons molasses
- 1/4 bunch basil leaves, chopped
- 1/4 cup Mongolian Marinade

Chinese-Style Mustard Sauce

- 1/4 cup sugar
- 2 tablespoons Colman's mustard powder
- 1 large egg yolk
- 1/4 cup red wine vinegar
- 6 tablespoons crème fraîche or sour cream

Additional Mongolian Marinade, for basting

- 16 small sesame brioche buns, split
- 1 to 2 tablespoons butter
- 2 cups arugula

DIRECTIONS:

Combine all the duck burger ingredients in a large bowl and mix well. Cover and chill for at least 1 hour and up to overnight. Meanwhile, prepare the ketchup and the mustard sauce. To make the ketchup, heat the olive oil in a large sauté pan over medium-high heat. Add the mushrooms and cook until tender. Add the onion and cook until they are translucent. Then add the remaining ingredients. Give the pan a good stir to make sure everything is evenly coated, reduce the heat, and simmer until the liquid is thick enough to coat the mushrooms, 3 to 5 minutes. Refrigerate, if you make this ahead, and warm it up before serving. For the mustard, combine the sugar and mustard powder in the top of a double boiler and mix with a whisk. Be sure to do this thoroughly, otherwise you will end up with lumpy mustard. When well combined, whisk in the egg yolk and vinegar. Cook over simmering water, stirring occasionally, 10 to 15 minutes, until the mixture is thick enough to form ribbons when drizzled from the spoon. Remove from the heat and allow to cool. When cool, fold in the crème fraîche. Keep refrigerated until needed. When you're about ready to serve, portion the chilled duck mixture out into 2-ounce (1/4 cup) mini patties. Grill or griddle the patties to order over medium-high heat 2 to 3 minutes per side, basting with some of the marinade as you go. Toast and lightly butter the buns. Place the burgers on the bun bottoms, and top each with some shiitake ketchup, arugula, and a drizzle of the mustard sauce. Close off the sandwiches and serve with any extra mustard and ketchup on the side.