

# Q BBQ Restaurant

6425 Greenfield Ave  
West Allis, WI  
414-778-1211

Pit Boss Scott McGlinchey Presents  
***SMOKED or GRILLED DUCK BREAST***  
*WITH Cranberry BBQ Sauce*

## **THE DUCK**

6ea DUCK BREAST  
1 T PAPRIKA  
2 t BLACK PEPPER  
2 t GRANULATED GARLIC  
1 T SALT  
2 t ANCHO CHILI POWDER  
2 t CUMIN  
2 t CORRIANDER  
1/2 t NUTMEG  
1/2 t GINGER  
1/2 t CLOVES

MIX ALL SPICES AND RUB DUCK BREASTS

## **THE SAUCE**

4 C Cranberries  
5 oz Worcestershire Sauce  
1 Shallot chopped fine  
2 T Cider Vinegar  
4 T Brown Sugar  
14 oz Sprecher Raven Red Soda  
2 t Black pepper  
3 t Salt  
½ t Granulated garlic

*Bring everything to a boil for 20 minutes. Puree and bring back to simmer.  
Remove from heat and cool*

*Smoke or grill the duck breast and serve with the sauce. Enjoy!*