

# Braised Boneless Duck Feet

*We're lucky enough to have nearby an Asian store that carries duck feet that someone has already done the work of boning out. So no work, no worries – just pop these in your face and enjoy!*

*[Based loosely on a recipe by Miss Chinese Food](#), though hers are bone-in feet, and she uses the full contingent of spices (where I cheat and use Five-Spice Powder).*



## The Ingredients

I'm using about a pound and a half of boneless duck feet. Bring a large pot of water to a boil. Add three good sized slices of fresh ginger. When at a full boil, add the duck feet:



### Duck Feet Blanching

Return to a full boil, stirring occasionally. Drain, discarding ginger slices.

Meanwhile, medium-to-fine chop three cloves garlic, approx. three tablespoons fresh ginger, and the white (and very pale) parts of a bunch of scallions. Also have ready a teaspoon or so chili flakes.



#### Garlic, Ginger, Scallion, Chili Flakes

Heat approx 2 tablespoons oil (I use avocado oil) in a large pot. When hot, add the chopped ingredients and chili flakes and stir for around thirty seconds. Then add about a teaspoon of Five-Spice Powder and stir an additional thirty seconds. Add the blanched-and-drained duck feet. Stir. Add approx two tablespoons soy sauce, two tablespoons oyster sauce, two teaspoons sesame oil, stir.



### Duck Feet Braising

Add a tablespoon of rice wine and about a cup of water. Return to a boil, stir, cover and reduce heat to low. Check from time to time and add more water if it looks dry. After about a half hour, remove lid and increase heat to medium to reduce until thickened. I like Sriracha with mine, so add that to taste – depends on how spicy you want it, and it adds a bit of sweetness as well.

Serve garnished with copious chopped scallion (the top parts).