



The Duck Dive showcases slow roasting in many of its sandwiches, including Chef Ryan Tuskan's Prime Rib-Eye Dip, Cubano with house-made porchetta, Three Little Piggies and this Pulled BBQ Chicken Sandwich.

*Recipe from:
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Pulled BBQ Chicken Sandwich

Serves 6

1 whole chicken (3 1/2 lbs. meat)
1/2 c. dry rub
1 lemon
1/4 c. melted butter
Barbecue sauce as needed (recipe follows)
6 brioche buns
Mayonnaise as needed
Crispy onion strings (recipe follows)

Preheat oven or barbecue to 350 degrees.

Cover the chicken inside and out with dry rub and then place it on a chicken stand. Squeeze lemon juice over the upright chicken and drizzle with the melted butter.

Cook for 60 to 80 minutes and then let rest for 30 minutes.

When cool, hand shred the chicken. Toss shredded chicken in the barbecue sauce.

Split brioche buns and spread a little mayonnaise on each side, then toast on the grill.

Place a generous handful of chicken onto the bottom bun and top with crispy onion strings. Finish the sandwich with the top bun.

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Barbecue sauce

2 c. Sweet Baby Ray's barbecue sauce

1 c. ketchup

1 c. pineapple juice

1 c. apple cider vinegar

1 yellow onion, minced

4 garlic cloves, smashed and minced

2 T. salt

1 T. pepper

Place all ingredients in a pot and bring to a simmer. Immediately shut off the heat (if you let the sauce boil, it will turn bitter and scorch the bottom of the pan). Use an immersion blender to smooth out the sauce.

Onion Strings

Oil as needed for frying

1 c. flour

1 T. dry rub seasoning

1 large yellow onion sliced into thin strings

Preheat a small pan of oil to 350 degrees.

Mix the flour and the dry rub together. Dredge the onion strings in the buttermilk and then into the seasoned flour. Fry small batches of onion strings at a time to ensure crispy strings. Drain onion strings on a cooling rack.