



Roasted Duck

Jacob · 29/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

4

Description

Roasted duck is a nice change from traditional turkey at Thanksgiving I made this out of the blue one year served it with all the usual side dishes and my whole family who had never eaten duck before enjoyed it

Ingredients

- - 2 teaspoons paprika - 2 teaspoons salt - 1 teaspoon black pepper - 1 (5 pound) whole duck - ½ cup butter
- melted
- divided

Instructions

1. Gather all ingredients. Preheat the oven to 375 degrees F (190 degrees C). Dotdash Meredith Food Studios
Combine paprika
2. salt
3. and pepper in a small bowl; rub spice mixture onto skin of duck. Place duck in a roasting pan. Roast in the
preheated oven for 1 hour. Dotdash Meredith Food Studios Spoon 1/4 cup melted butter over duck and
continue cooking for 45 minutes more. Dotdash Meredith Food Studios Spoon remaining 1/4 cup melted
butter over duck and cook until golden brown
4. about 15 minutes more. Dotdash Meredith Food Studios