

Peking Duck

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 50 mins

Description

The flavor of this Peking duck is delicious thanks to an easy spice rub The roast duck can be served with plum sauce or other fruit sauce This recipe is a shortcut version but it is fantastic

Ingredients

- - 1 (4 pound) whole duck
- dressed - ½ teaspoon ground cinnamon - ½ teaspoon ground ginger - ¼ teaspoon ground nutmeg - ¼ teaspoon ground white pepper - ? teaspoon ground cloves - 3 tablespoons soy sauce
- divided - 1 tablespoon honey - 5 green onions
- divided - ½ cup plum jam - ¼ cup finely chopped chutney - 1 ½ teaspoons sugar - 1 ½ teaspoons distilled white vinegar - 1 orange
- sliced in rounds - 1 tablespoon chopped fresh parsley
- for garnish

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Rinse duck inside and out; pat dry. Cut off tail and discard. Dotdash Meredith Food Studios Mix cinnamon
2. ginger
3. nutmeg
4. white pepper
5. and cloves together in a small bowl. Sprinkle 1 teaspoon of spice mix into cavity of duck. Dotdash Meredith Food Studios Stir 1 tablespoon soy sauce into remaining spice mix and rub evenly over entire outside of duck. Dotdash Meredith Food Studios Cut 1 green onion in half and tuck it inside cavity. Dotdash Meredith Food Studios Cover and refrigerate duck for at least 2 hours or up to overnight. Dotdash Meredith Food Studios Place duck breast-side up on a rack set in a wok or pot. Steam for 1 hour
6. adding more water as it evaporates. Dotdash Meredith Food Studios Lift duck with two large spoons to drain juices and green onion. Dotdash Meredith Food Studios Preheat the oven to 375 degrees F (190 degrees C). Place duck breast-side up in a roasting pan and prick skin all over with a fork. Dotdash Meredith Food Studios Roast duck in the preheated oven for 30 minutes. Dotdash Meredith Food Studios Mix together remaining 2 tablespoons soy sauce and honey in a small bowl. Brush honey mixture onto duck. Dotdash Meredith Food Studios Increase the oven temperature to 500 degrees F (260 degrees C). Roast until skin is richly browned
7. about 5 minutes. Do not allow skin to char. Dotdash Meredith Food Studios Mix plum jam
8. chutney
9. sugar
10. and vinegar in a small serving bowl. Chop remaining green onions and place them into a separate bowl. Dotdash Meredith Food Studios Place whole duck onto a serving platter and garnish with orange slices and fresh parsley. Serve with plum sauce and chopped green onions. Dotdash Meredith Food Studios