

## **Roast Duck** – Food Network, Courtney Weiner

Duckling (about 5 ½ lb)  
1 tsp salt  
¼ tsp pepper  
1 onion, sliced  
1 cup red current jelly  
1 Tbl lemon juice  
Try 1 bulb garlic, cut in half

Preheat oven to 425.

Season the inside and outside of the duckling with salt and pepper. Place the onion inside the duck. (TRY with garlic inside as well next time.) Truss the bird and prick the skin. Dry thoroughly

Place the duck breast-side up in an uncovered roasting pan. Roast 15 min at 425 to brown lightly. Decrease temperature to 350 and roast for an additional 1 hour to 1 hour 25 min. Remove accumulated fat periodically with bulb baster.

The duck is medium rare when the juices from the fattest part of the thigh or drumstick run rosy, and when the duck is lifted and drained the last drops of juice from the vent are pale rose. Internal temperature 160 – 165.

Remove the duck from the oven and let rest 10 minutes before carving.

In saucepan, combine red current jelly and lemon juice. Bring to a boil, and serve with the duck.