

# Peking Duck

**Category:** Asian - Chinese    **Servings:** 4

**Rating:** 10

**Source:** allrecipes.com

## Description:

This is a very good and relatively easy recipe for Peking duck. I served it as part of a Chinese New Year's dinner at the Kings in January of 2009.

## Ingredients:

1 duck	1 whole 4 pound
1 cinnamon	1/2 tsp.
1 ground ginger	1/2 tsp
1 nutmeg	1/4 tsp
white pepper	1/4 tsp
1 ground cloves	1/8 tsp
1 soy sauce	3 Tbsp
1 honey	1 Tbsp
1 orange	1, slice in rounds
1 parsley	for garnish
1 green onion	5, chopped
1 plum jam	1/2 cup
1 white vinegar	1 1/2 tsp.
1 sugar	1 1/2 tsp
1 chutney	1/4 cup, finely chopped

## Instructions:

Rinse duck inside and out and pat dry. Cut off tail and discard. Mix spices together in a small bowl. Sprinkle one teaspoon of the mixture into the cavity of the duck. Mix the remaining mixture with 1 Tbsp of the soy sauce and rub this all over the outside of the duck. Cut one of the green onions in half and place inside the cavity. Cover and refrigerate, at least two hours, preferably overnight.

Place duck, breast side up, on a rack in a pan, add water and steam the duck, covered for one hour, adding a little more water if necessary. Lift duck with two large spoons and drain off juices and green onion.

Preheat oven 375. Place duck, breast side up in a roasting pan and prick skin all over with a fork. Roast for 30 minutes.

Mix 2 Tbsp soy sauce with the honey. After 30 minutes, brush the honey mixture on to the duck and

return it to the oven. Bring oven temp to 500. Roast 5 minutes, or until skin is richly browned. Do not allow to char.

Mix plum jam, vinegar, sugar and chutney together to serve as a dipping sauce along with a bowl of chopped green onion. Decorate the duck with parsley and orange slices.