



Roast Duck

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 (5lb) Duckling
- 2 tbsp of soy sauce
- 1 clove of minced garlic
- 1 tbsp of honey
- 1 1/2 tbsp of sugar
- 1 tbsp of powdered ginger
- 1 tsp of sea salt
- 1/4 of pepper

Instructions

- Preheat oven to 350 degrees
- wash and dry duck or ducks
- add ingredients and brush the inside and outside of the duck or ducks and let stand for one hour.
- then place in the oven for about 2 hours and basting is the key here use the dippings from the roasting pan bast every 10 mins.
- Remove from oven and let it sit for 5 mins
- then serve.