Baked Duck

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 duck, about 1,7 kg
- 3 table spoons of Sichuan pepper, crushed
- salt
- 3 table spoons of soy sauce
- 3 table spoons of honey
- 2 table spoons of rice vinegar

Instructions

1. Wash the duck well, remove any remaining feather, rub with salt and Sichuan pepper, sprinkle with 2 table spoons of soy sauce.
2. Marinate 2 hours.
3. Mix honey, rice vinegar and 1 spoon of soy sauce.
4. Brush duck with honey mixture.
5. Bake 1 hour in preheated oven, in 200 C degrees.