

Roasted Duck



Rated: ★★★★★

Submitted By: Rhonda Brock Fuller

Prep Time:
10 Minutes

Cook Time:
2 Hours

Ready In: 2
Hours 10 Minutes

Servings: 4

"A simple rub made with salt, pepper, and paprika seasons this roast duck basted with butter."

INGREDIENTS:

2 teaspoons salt	1 (5 pound) whole duck
2 teaspoons paprika	1/2 cup melted butter
1 teaspoon black pepper	

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Rub salt, pepper, and paprika into the skin of the duck. Place in a roasting pan.
3. Roast duck in preheated oven for 1 hour. Spoon 1/4 cup melted butter over bird, and continue cooking for 45 more minutes. Spoon remaining 1/4 cup melted butter over duck, and cook for 15 more minutes, or until golden brown.

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*Makes planning
easy.
-- Angela Sackett*



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