October 24, 2020

**Chinese Roast Duck**

1 whole duck, about 5.5 lbs.

Dry Rub:

2 Tbs. salt

1/4 tsp. five spice powder

Marinade:

1 cup water

1/2 cup light soy sauce

1/8 cup Shaoxing cooking wine or rice wine

3 Tbs. hoisin sauce

2 Tbs. dark soy sauce

1 tsp. honey

3-4 cloves garlic, minced

3 slices ginger

3 pieces star anise

1/8 tsp. five spice

Mix together the salt and five spice powder. Rub the salt mixture on the inside and outside of the duck. Let the duck sit for 1 hour in the refrigerator.

Mix together the marinade, and pour it over the duck. Marinate the duck, starting with the breast side down, overnight. Turn the duck over halfway through.

Place duck on a rack in a roasting pan, breast side down.

Roast duck at 350oF for 1 1/2 hours, turning the duck every 30 minutes. Check the internal temperature. Should cook to 165oF internal temperature. If the temperature is too low, cook a little longer. The duck should be cooked until it is almost burnt (should have a nice brown roasted color like the kind you buy). Occasionally, baste the duck with the marinade as the duck roasts in the oven. Note: I cooked a 5.2 lb. duck for about 1 hour and 45 minutes.

Remove the duck from the oven and let it rest for 10 minutes before cutting it.

Boil the remaining marinade for several minutes, and use it as a dipping sauce. You can also keep and use the duck drippings (remove the fat first).

Based on the following:

For App (Roast Duck) recipe by Daisy Chan

https://www.ohmyfoodrecipes.com/roast-duck/

https://www.youtube.com/watch?v=jmY-WN7ngT0