

HONEY GLAZED DUCK

Yield 100

Portion 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
701 cal	11 g	37 g	55 g	164 mg	370 mg	23 mg

Ingredient

DUCK,WHOLE,READY TO COOK
 PEPPER,BLACK,GROUND
 HONEY
 SOY SAUCE
 GINGER,GROUND
 SALT
 PEPPER,BLACK,GROUND

Weight

100 lbs
 1/8 oz
 3 lbs
 10-1/8 oz
 1/4 oz
 7/8 oz
 1/8 oz

Measure

1/3 tsp
 1 qts
 1 cup
 1 tbsp
 1 tbsp
 1/3 tsp

Issue**Method**

- 1 Wash duck thoroughly, inside and out, under cold running water. Drain well.
- 2 Rub cavity of duck with pepper.
- 3 Place duck, breast side up, in pans without crowding. Prick skin of duck.
- 4 Roast 1-1/2 hours at 325 F.
- 5 Combine honey, soy sauce, ground ginger, salt and black pepper. Stir until well blended.
- 6 Increase oven temperature to 375 F. Brush skin of ducks evenly with 1/2 of glaze. Roast 15 minutes. Repeat with remaining glaze. Roast an additional 15 minutes or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.