

# Recipes

## Roasted Duck

This roasted duck is a nice change from traditional turkey at Thanksgiving. I made this out of the blue one year, served it with all the usual side dishes, and my whole family — who had never eaten duck before — enjoyed it.

Prep Time: 10 mins  
Cook Time: 2 hrs  
Total Time: 2 hrs 10 mins  
Servings: 4

### Ingredients

- 2 teaspoons paprika
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 (5 pound) whole duck
- ½ cup butter, melted, divided

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### Directions

Preheat the oven to 375 degrees F (190 degrees C). Combine paprika, salt, and pepper in a small bowl; rub spice mixture onto skin of duck. Place duck in a roasting pan. Roast in the preheated oven for 1 hour.

Spoon 1/4 cup melted butter over duck and continue cooking for 45 minutes more.

Spoon remaining 1/4 cup melted butter over duck and cook until golden brown, about 15 minutes more.

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