

## **Canton Roast Duck Recipe**

**(Chinese Recipes)**

**Ingredients:** Serves 6 to 8, Oven: Preheat to 400°F

One 6-pound duck, freshly killed preferred, head on, feet removed, wing tips removed

Salt

3 tablespoons Chinese white rice wine or gin

**For the marinade:**

2 tablespoons bean sauce

2 tablespoons soy sauce

3 tablespoons light or dark brown sugar

¼ teaspoon freshly ground white pepper

2 tablespoons minced fresh coriander (cilantro)

One 1-inch-thick slice fresh ginger, lightly smashed

2 scallions, trimmed and cut in half

3 pieces eight-star anise

One 3-inch cinnamon stick

**Method:**

Wash the duck inside and out under running cold water. Remove all membranes and fat. Sprinkle ¼ cup salt on the outside of the duck, rub well, rinse, and allow to drain. Rub the body and cavity of duck with the wine. Sprinkle salt on the body and rub in well. In a small bowl, stir together the marinade ingredients. Place the marinade in the body cavity and rub well. Place the ginger, scallions, anise, and cinnamon in the cavity. Close the body cavity with a poultry skewer. Line a shallow baking pan with heavy-duty foil. Place the duck on a roasting rack in the pan, breast side up. Roast for 15 minutes, turn over, and roast for 15 minutes more. Turn back over. Pierce the skin with a fork repeatedly over the body to allow the fat to run out. Roast for 20 minutes more, until well cooked and glazed. Remove from the oven and allow to cool for 10 minutes. Remove the skewer. Transfer the juices from the duck cavity to a sauceboat. Traditionally, this duck is cut up into bite-sized pieces and served. It may also be carved and sliced and served with the reserved juices.