

# Crispy Duck

- 4 to 4-1/2 pound duck
- salt

Pour boiling water over the duck, on every side.

Dry the duck inside and out.

Leave to dry on a rack, in a cool dry place (where cats can't get at it).

Leave for 6 to 12 hours.

Preheat oven to 350 degrees Fahrenheit.

Cut the skin under the legs and wings.

Rub the skin with salt.

Place breast-up in a roasting pan (elevated on a rack, so it doesn't swim in its own grease).

Dribble some water around the duck.

Cook the duck for 60 minutes plus 15 minutes per pound; or until the internal temperature (measured at the thigh joint) is 185 degrees Fahrenheit, the leg moves freely and the juices run clear.

Serve with pancakes, scallions, cucumbers, hoisin sauce.

Serves: 2 to 3

Preparation time: 30 minutes prep time about 13 hours in advance, cook 2 hours

— [Subscriptions \(1\)](#)

---

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/174>