

Recipe for: January

# Roasted Duck with Apricot Sauce

(Serves 4)



**Talk to your butcher about including a Pop Up® Disposable Cooking Thermometer with your case ready whole duck. A Pop Up® Disposable Cooking Thermometer conveniently and accurately indicates optimum temperatures of doneness.**

## For Duck:

1 (5-6 lb.) duck, thawed, trimmed of excess fat

Rinse and fold neck skin under body. Place duck breast side-up, inside a pan. Carefully pour 2 cups boiling water over duck, to tighten skin. Discard any juice and water from pan and duck cavity.

## For Seasoning:

1 teaspoon Kosher salt  
½ teaspoon white pepper  
½ teaspoon ground ginger

Combine ingredients in a small bowl, set aside.

1 orange, cut in half, for cavity

## For Roasting:

Preheat oven to 400°F. Pat duck dry with paper towels. Place duck breast side-up, on a rack inside a roasting pan. Evenly sprinkle seasoning over duck skin and inside cavity. Stuff duck cavity with orange halves, secure legs and wings with a Volk Clucker-Truss®. Roast for 15 minutes at 400°F, reduce heat to 350°F and roast until desired doneness, approximately 18-20 minutes per pound or until the Pop Up® activates. Lightly cover duck with foil and allow it to rest for 5-10 minutes before carving.

## For Sauce: (Yields about ⅓ cup)

½ cup apricot preserves (Smuckers® Simply Fruit)  
¼ cup water  
¼ teaspoon extra hot Chinese mustard  
2 teaspoons low sodium soy sauce  
1 teaspoon fresh lemon juice  
¼ teaspoon garlic powder  
½ teaspoon Kosher salt

In a medium saucepan over medium-high heat, combine preserves, water, mustard, soy sauce, lemon juice and seasonings, bring to a boil. Reduce heat and simmer uncovered for 10 minutes, stirring occasionally. Carve duck and place on a serving platter. Drizzle sauce over individual servings.

**For more information on food safety, please visit [www.fsis.usda.gov](http://www.fsis.usda.gov) USDA Food Safety Inspection Service, (FSIS).**



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