

Duck Peking

The following list of ingredients prepares one Peking Duck:

- One large duck
- 1 1/2 tablespoons cinnamon ground
- 1 1/2 tablespoons ginger ground
- 3/4 cup brown sugar
- 3/4 cup red wine vinegar
- 1 teaspoon sesame oil
- 2 teaspoons peanut oil
- Scallions for garnish

Preparing the duck

Bring a pot of water large enough to hold the duck to a boil. When the water has begun to boil, remove it from the stove top and immerse the duck in the water for five minutes. Remove the duck from the water and pat dry with paper towels.

In a small saucepan, combined the spices, brown sugar, vinegar, and oil. Turn up the heat and bring the mixture to a boil. As soon as it has reached a boil, remove from heat and allow to cool at room temperature.

Seasoning the duck

When the mixture has cooled, completely coat the duck with the mixture. Once the duck is coated, allow it to sit at room temperature for about three hours, allowing the coating to dry on the duck.

Roasting the duck

Preheat an oven to 350 degrees.

Place the duck directly on a rack with the breast side up. Roast for 2- 2 1/2 hours, or until skin is crisp and brown. Take care to check the duck frequently to ensure the skin does not burn. When the duck has reached the desired level of doneness, remove it from the oven.



Garnishing the duck

Move the bird from the roasting pan to a prewarmed serving platter, and garnish with thinly sliced scallions. Serve the duck immediately. Duck Peking is delicious as is, or served with hoisin sauce rolled in Mandarin Crepes.

Chef's Tip: Make sure to select a duck with a good skin that remains taut and intact after processing. Holes in the skin can cause fat to bubble out of the duck during roasting, streaking the skin and ruining the presentation. A good, hole-free skin will ensure that the fats distribute evenly throughout the meat during cooking, providing you the most flavorful roast duck.

“Guaranteed to be the tastiest duck you’ll ever eat”™

Bay Brand “Buddhist Style Duckling”

- Whole cleaned (eviscerated) duck available fresh or frozen
- Head and feet on for traditional preparation
- Head and feet attached, gives impression of fresh, family farm raised
- Legs, breasts and body are in perfect proportion, providing even cooking difficult to achieve with other brands of birds
- A “distinguishing product” for a chef to prepare
- Packed six/case, average case weight of 35-38 lbs, 6-6.5 lbs/duck



Joe Jurgielewicz & Son - Providing the Highest-Quality Duck for Your Favorite Duck Dishes

Joe Jurgielewicz & Son have been providing customers with the finest quality ducks for over 20 years. Using veterinary science, vertical integration, and four generations of experience on the family farm, Jurgielewicz & Son ensures the quality of every product bearing their name.

All of the duck meats featured in these recipes are available for purchase from Joe Jurgielewicz & Son. For pricing information, call your Joe Jurgielewicz sales representative at (610) 562-DUCK or visit the website.

For more recipes, product information, and more, visit us at: <http://www.tastyduck.com>

