

Raspberry Roasted Duck

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Ingredients:

2 tablespoons of vanilla vodka.
2 tablespoons of raspberry brandy.
2 tablespoons of brandy.
2 tablespoons of honey.
2 tablespoons of orange juice.
2 tablespoons of brown sugar.
2 tablespoons of garlic powder.
½ teaspoon of nutmeg.
2 tablespoons of salt.
¼ cup of Tabasco sauce.
1 duck, about 8 lb.
2 lb of onions.
1 quart of water.
2 tablespoons of flour.
2 tablespoons of water.

Directions:

To make brine, combine the vodka, raspberry brandy, brandy, honey, orange juice, brown sugar, garlic powder, nutmeg, salt and Tabasco sauce. Blend thoroughly.

Inject the duck with brine using a brining needle; then allow to marinate for about 10 hours or overnight.

Place the duck on a rack in a roasting pan and surround with the onions.

Roast at 300°F (150°C) about 2 hours 30 minutes. During last 30 minutes, pour 1 quart of water in the bottom of the pan.

Remove duck from oven and allow it to rest.

Place pan drippings with onions in a stock pan; bring to a boil.

Make a slurry with water and flour, then whisk into the boiling pan drippings.

Place the thickened drippings into a food processor and blend until smooth.

Break duck down into wing, breast, leg and thigh.

Serve duck with pan gravy as desired.