

Roasted Duck

Recipe by: Rhonda Brock Fuller

"I made this last year out of the blue, and my whole family enjoyed it. We had never had duck before, and it was a nice exchange for the traditional turkey. We served it with all the usual side dishes."

Ingredients

- 1 (5 pound) whole duck
- 2 teaspoons salt
- 2 teaspoons paprika
- 1 teaspoon black pepper
- 1/2 cup melted butter

Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. Rub salt, pepper, and paprika into the skin of the duck. Place in a roasting pan.
3. Roast duck in preheated oven for 1 hour. Spoon 1/4 cup melted butter over bird, and continue cooking for 45 more minutes. Spoon remaining 1/4 cup melted butter over duck, and cook for 15 more minutes, or until golden brown.

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