



Servings: 4

Roasted Duck

Awesome duck !!

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



PREHEAT oven to 375 degrees F (190 degrees C).

RUB salt, pepper, and paprika into the skin of the duck. Place in a roasting pan.

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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