

Christmas Duck

We had some friends from Denmark that always celebrated Christmas dinner with roasted duck. The tradition is to serve it with boiled potatoes and grog.



Here is my take on that Danish treat!

What you need:

- 1 medium duck (sizes vary)
- 1 Tablespoon salt
- $\frac{1}{2}$ Tablespoon pepper
- 1 apple
- 1 onion
- 2 celery stalks
- 5 cloves of garlic

How to Do it:

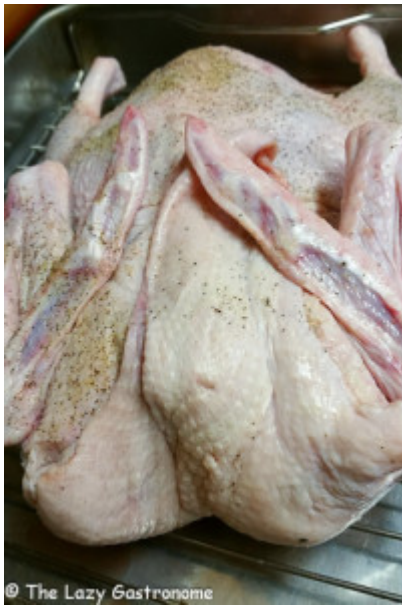
Cut the apple, onion and celery stalks in quarters. Peel the garlic.

Remove the fat deposits near the legs of the bird. Set aside.

Rub the inside of the duck with half the salt and pepper.

Rub the outside of the duck with the remaining salt and pepper

Put two cloves of garlic in the neck cavity at the top and pull the skin over the opening.



Add all the remaining vegetables inside the body cavity.



Pull the skin over the opening and secure the legs using kitchen sting or wire.



Roast in 375 oven for 30 minutes so the skin gets brown and crispy. Turn heat down to 325 and roast another hour to hour and $\frac{1}{2}$, depending on the size of the duck. The internal temperature should be 175-180.

Remove from the oven and let rest about 15 minutes.



Remove veggies from body and slice. I added some tangerine slices on the side after I removed the apple and onion.

Serve with boiled potatoes and the veggies. I like to render the fat from the duck and sauté the potatoes in it just before serving.



Serves about 4

To make the grog place the following in a sauce pan:

- 1 bottle of dry red wine
- 1 bottle of port wine
- 1 pint brandy
- 1 cup of sugar
- 10 whole cloves
- 3-4 cinnamon sticks
- 10 anise seed pods
- peel of one orange

Bring the mixture to a boil, then reduce heat and simmer for about 30 minutes. Serve hot or cold.



© The Lazy Gastronome

© Copyright 2015 The Lazy Gastronome