

# Roasted Duck with Orange Glaze



Serving: 6



Preparing Time: 20 min



Total Duration: 120 min

## Ingredients

- ♦ Whole duck
- ♦ Orange juice
- ♦ Honey
- ♦ Garlic
- ♦ Salt and pepper

## Directions

- ♦ Roast duck at 375°F until skin crisps.
- ♦ Make glaze with orange juice and honey.
- ♦ Brush glaze on duck during last 20 minutes.
- ♦ Rest before cutting.

## Notes

Duck roasted until crisp, finished with a sweet orange glaze.

