

ROAST DUCK

|
Review It

1 (5 - 6 LBS.) DUCK, DEFROSTED

**AS NEEDED TRAEGER PORK & POULTRY SHAKE
AS NEEDED FRESH HERBS, SUCH AS PARSLEY, SAGE, OR ROSEMARY**

1 SMALL ONION, PEELED AND QUARTERED

1 ORANGE, QUARTERED

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PREPARATION

- Remove the giblets and discard or save for another use.
- Trim any loose skin at the neck and remove excess fat from around the main cavity.
- Remove the wingtips if desired.
- Wash the duck under cold running water, inside and out, and dry with paper towels.
- Prick the skin all over with the tip of a knife or the tines of a fork; do not pierce the meat. This helps to render the fat and crisp the skin.
- Season the bird, inside and out, with Traeger Pork and Poultry Shake.
- Tuck the onion, orange, and fresh herbs into the cavity.
- Tie the legs together with butcher's string.
- When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- Set the temperature to 325F and preheat, lid closed, for 10 to 15 minutes.
- Arrange the duck directly on the grill grate.
- Roast for 2-1/2 to 3 hours, or until the skin is brown and crisp and the internal temperature of the thigh when read on an instant-read meat thermometer is 160.
- If the duck is not browned to your liking, increase the heat to 375 and roast for several minutes at the higher temperature.
- Tent the duck loosely with foil and allow it to rest for 15 minutes.
- Remove the butcher's string and carve.

Difficulty: 2/5
Prep time: 15 mins
Cook time: 3 hrs
Serves: 4 - 6
Hardwood: Alder

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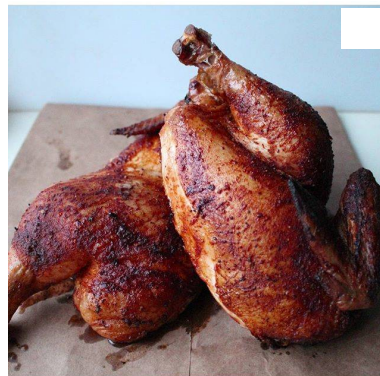
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15 mins | 8 Ingredients

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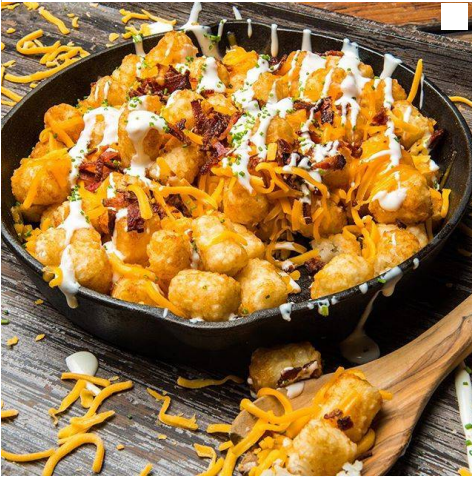
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