

FOXWOODS FOOD & WINE FESTIVAL

CHIU WAN TAM

PEKING DUCK

Serves 6

INGREDIENTS:

1 5-lb. duck
1/3 cup malt sugar
1/3 cup honey
1/3 cup Chinese cooking wine
1/3 cup hoisin sauce
1/3 cup light soy sauce
1 tsp. Chinese five-spice powder
1 tsp. powdered ginger
½ tsp. salt
½ tsp. sugar
1 tsp. ground star anise

DIRECTIONS:

Clean and rinse duck. Hang in airy place for 3–4 hours until skin is dry. Make marinade by mixing together malt sugar, honey, Chinese cooking wine, hoisin sauce and soy sauce. Place drip tray beneath duck and pour several cups of boiling water over duck. Drain and pat dry. Using a pastry brush, coat duck evenly with marinade. Let stand 1 hour to dry. **Brush marinade on two more times (drying for 1 hour between each coat) until all marinade is used.** Mix together five-spice powder, powdered ginger, salt, sugar and star anise, and coat inside of duck with spice mixture.

DIRECTIONS:

Place duck on rack in roasting pan and roast in preheated 400°F oven for 45 minutes–1 hour until skin is deeply colored and meat is cooked through. If duck begins to darken too quickly, decrease oven temperature to 375°F and continue roasting, then increase to 475°F for final 10 minutes to crisp skin.

TO SERVE:

Slice and serve, accompanied by traditional garnishes: green onion, hoisin sauce, cucumber and bun wrap.