



Honey Roasted Duck Serves 4 to 6

- 4-5 lb. domestic duck
- 1 cup honey
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 teaspoons granulated garlic powder
- 1/2 teaspoon tarragon
- 1/2 teaspoon thyme
- 1/4 cup lemon juice

Injecting liquid

- 1/2 cup passion fruit juice
- 1/2 cup apple juice

2-4 servings

Preheat "bbq" to 500 degrees.

Place the duck into a baking dish

Mix fruit juices and using a Cajun injector make multiple shots of juice into the breasts and thighs of the bird. Pour lemon juice over the duck, then generously spread the honey over the entire bird.

Season the cavities and outside skin of the duck generously with salt, pepper, garlic powder, tarragon & thyme.

Place into the bottom third of the bbq & roast until done, which will be when you puncture the bird & the juices run clear, about 1 1/4 hr.

Be careful not to overcook the duck or let the fat ignite.

Reserve the juices and boil for 5 min., then serve alongside the duck.

