

# Roasted Duck with Chinese Steamed Buns

Yield: 9 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/youtiao-recipe-chinese-fried-dough>

## Ingredients:

- 1 whole duck
- pepper
- kosher salt
- 1 ginger large bulb, sliced
- 1 whole garlic bulb cut in half
- 8 stalks green onion /scallion
- 1/2 cup cooking oil rice, vegetable, canola or peanut
- 2 1/2 cans dough prepared sour, biscuit dough
- 1 tablespoon white vinegar
- sauce Prepared Asian Sweet Chili, or Plum Sauce

## Nutrition:

1. Calories: 1560 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 155 milligrams
4. Fat: 131 grams
5. Fiber: 6 grams
6. Protein: 31 grams
7. SaturatedFat: 37 grams
8. Sodium: 900 milligrams
9. Sugar: 2 grams

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