

Peking Duck

Yield: 4 min
Total Time: 230 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-peking-duck-recipe>

Ingredients:

- 4 pounds duck dressed
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground white pepper
- 1/8 teaspoon ground cloves
- 3 tablespoons soy sauce
- 1 tablespoon honey
- 1 orange sliced in rounds
- 1 tablespoon fresh parsley chopped, for garnish, optional
- 5 green onions
- 1/2 cup plum jam
- 1 1/2 teaspoons sugar
- 1 1/2 teaspoons distilled white vinegar
- 1/4 cup chutney finely chopped

Nutrition:

1. Calories: 2070 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 345 milligrams
4. Fat: 177 grams
5. Fiber: 4 grams
6. Protein: 52 grams
7. SaturatedFat: 59 grams
8. Sodium: 980 milligrams
9. Sugar: 36 grams

Thank you for visiting our website. Hope you enjoy Peking Duck above. You can see more 17 traditional chinese peking duck recipe Get cooking and enjoy! to get more great cooking ideas.