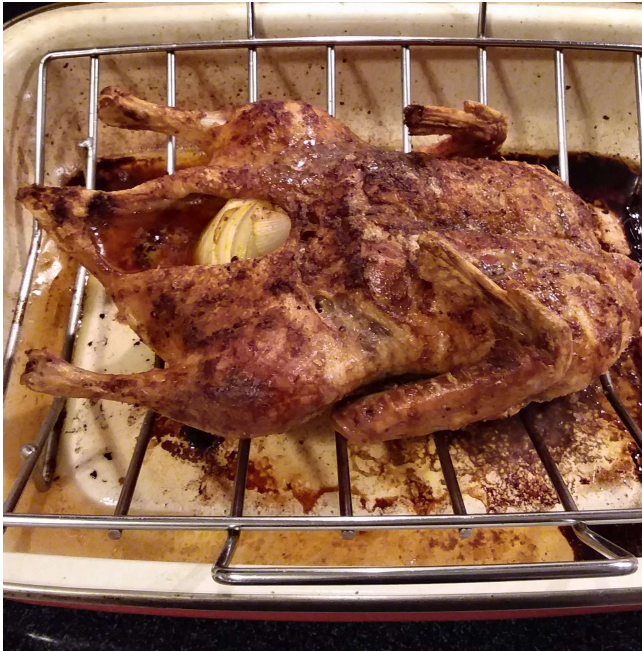


# Roasted Duck



## INGREDIENTS

1 (5 pound) whole duck  
2 teaspoons salt  
2 teaspoons paprika  
1 teaspoon black pepper  
½ cup melted *real* butter

## INSTRUCTIONS

1. Preheat oven to 375 F
2. Rub salt, pepper, and paprika into the skin of the duck. Place in a roasting pan.
3. Roast duck in preheated oven for 1 hour.
4. Spoon 1/4 cup melted butter over bird, and continue cooking for 45 more minutes.
5. Spoon remaining 1/4 cup melted butter over duck, and cook for 15 more minutes, or until golden brown (I cook until thermometer at leg joint reaches 175 degrees).