

Beijing Kao Ya

1 duck about 4-5 lb

We order the duck at HyVee west, not in the Asian Food store (where it's more expensive)

Marinate ingredients

2 tbsp. salt

5 tbsp. light soy sauce

1 tbsp. five spice powder

1 chunk of ginger

1 tbsp. cooking wine

Preparations

Defrost the duck (takes about 10-15 hours)

Mix together the marinate ingredients, brush onto duck several times and marinate overnight, turn duck regularly.

Boiling a big pot of water, pour boiling water to duck skin until skin contracts, about half an hour. (I haven't done this procedure!). I have never done this!

Mix syrup (I use honey) with water, brush onto duck skin; one hour later, brush all over the second time.

The recipe says now dry out overnight (hang in the garage). I haven't done this.

Cut an apple in half and put in duck.

Bake in the oven on 350 F till crispy and brown

4 lbs. 1 hour 25 minutes

4 ½ lbs. 1 hour 40 minutes

5 lbs. 1 hour 50 minutes

5 ½ lbs. 2 hours

Watch if duck doesn't burn, if so put on lower temperature, but then a bit longer.

Serve pancakes:

200 g all-purpose flour

160 ml hot water

2 tbsp. veggie oil

Serve with sauce (Tianmianjiang or zhajangmian, sweet noodle paste), cucumber slices and green onions.