

# Smoked Peking Duck

## Ingredients

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- 1 Duck (5 pounds)
- 1/4 c Soy Sauce
- 2 T Rice Vinegar
- 1 T Honey
- 1/2 t Salt
- 1 t Baking Powder

## Instructions

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1. Remove the giblets and neck from the duck cavity. Starting on the cavity side, gently work your fingers under the skin to separate the skin and flesh.
2. Bring a large pot of water to a boil. Set the duck on a rack in the sink and ladle the hot water over the duck to tighten the skin, flipping it halfway through the process.
3. Prick the skin of the duck all over with a metal skewer to help the fat drain more easily. In a small bowl combine the soy sauce, rice vinegar, and honey and microwave for 15 seconds. Stir well to combine the ingredients. Brush the mixture all over the duck.
4. In another small bowl combine the salt and baking powder. Mix well and sprinkle the mixture

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over the entire duck. Refrigerate the duck uncovered on a rack for at least six hours and up to overnight so that the skin can air dry.

5. Set smoker to 325 degrees. Place a disposable aluminum roasting pan under the grates. Put the grates back on top. Place the duck breast side up directly above the aluminum pan. Set the lid on the grill with the top vent fully open.

6. Allow the duck to roast for approximately 2 1/2 hours until the skin is golden brown and crispy and the internal temperature of the breast has reached 165°F.

7. Remove the duck from the grill. Let the duck rest for at least 15 minutes. Thinly slice the duck and serve along with the pancakes, hoisin sauce, and green onions.