**SOMEDAY FARM - SIMPLE AND DELICIOUS ROAST DUCK & ROOT VEGGIES**

*Duck is surprisingly easy to roast, and this simple version will create a real “Wow!” factor thanks to the root vegetables that slowly roast in the duck fat. I suggest offering some side dishes that provide crunch and citrus-y sweetness to balance the richness of the duck and tender vegetables.*

Serves 2 – 3

4 to 5-pound duck

Freshly ground black pepper

¼ cup soy sauce, more or less to taste

Thick slices of potatoes, onions, carrots (enough to cover the bottom of your roasting pan)

1. Preheat oven to 450 degrees. Remove giblets and neck from duck cavity and discard or reserve for another use.
2. Spread your thickly sliced potatoes, onions, and carrots across the bottom of your roasting pan.
3. Place duck**, *breast side down*** (wings up), on a rack in a roasting pan. Sprinkle duck with pepper and brush with a little soy sauce.
4. Roast 30 minutes, undisturbed. Remove pan from oven, prick the back all over with point of a sharp knife, then flip bird onto its back. Sprinkle with pepper and brush with soy sauce again.
5. Roast 20 minutes, then prick the breast all over (taking care not to penetrate into the flesh), and brush with soy sauce. Roast 10 minutes; brush with soy sauce. Roast 5 or 10 minutes more if necessary, or until duck is a glorious brown all over and an instant-read thermometer inserted into the thigh measures 155 degrees. Let rest 5 minutes before carving and serving.
6. If you want to crisp up the potatoes and onions, remove the duck and rack from the pan when done roasting and transfer to a platter to let the duck gather itself and allow the juices to recirculate. Return the roasting pan with the veggies to the oven and run under the broiler until you achieve the crispness you desire. Keep an eye on them and don’t let them burn!

*Note: Carving a duck is a little more complicated than carving a chicken. The best way is to cut on either side of the rib cage to remove the two breast halves, then cut the legs off the carcass. The rest is for nibbling!* MBR