

ROASTED AÇAÍ DUCK

- 1 whole duck
- ½ jar **TSG Açaí Berry & Cherry Preserves**
- salt & pepper, to taste

1. Preheat oven to 400F.
2. Place duck on wire rack fitted inside a roasting pan and season with TSG Sea Salt and Mixed Peppercorn Blend.
3. Roast duck in oven for 30 minutes at 400F, then lower temperature to 325F for the remaining cooking time.
4. Roast duck for 20 minutes per pound.
5. 30 minutes before duck is scheduled to be finished remove from oven. Spoon TSG Açaí Berry & Cherry Preserves all over the top surface of the duck. Do not worry about the sides or bottom because as the jelly melts it will cover the sides and bottom. Place back in oven to finish cooking. Cook to an internal temperature of 165F.
6. Allow duck to rest for 15 minutes before carving and serving.