

Roasted Duck with Apricot Chutney

While you don't see it as much now, at one point, the roasted duck was a popular alternative to turkey or ham on the holiday table. Duck is notorious for being rich and decadent. The apricot chutney that this is paired with complements the flavor and texture of the duck meat perfectly.

Serves 6 | Prep. time 20 minutes | Cooking time 2 hours

Ingredients

- 1 5-pound duck
- 2 teaspoons sea salt
- 1 teaspoon coarse ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- ½ cup butter, melted

For the chutney

- 2 cups fresh apricots, chopped
- 1 cup red onion, diced
- 1 tablespoon fresh ginger, minced
- 1 teaspoon cardamom
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 tablespoon jalapeno pepper, minced
- ½ cup light brown sugar
- ½ cup apple cider

Directions

1. Preheat the oven to 375°F (191°C).
2. Prepare the duck for roasting by seasoning it with sea salt, black pepper, garlic powder, and paprika.
3. Place the duck in the roasting pan.
4. Pour the melted butter over the duck and roast for 1 hour.
5. Baste the duck with the butter and juices. Roast for an additional 45 minutes to 1 hour, basting at least once.
6. Begin to prepare the chutney after the first time you baste the duck.
7. In a saucepan, combine the apricots, onion, ginger, cardamom, cinnamon, salt, jalapeno pepper, brown sugar, and apple cider.
8. Bring to a boil over medium heat, stirring constantly.
9. Reduce the heat to low and let simmer for 40–45 minutes.
10. Remove the duck from the oven and let rest for 15 minutes.
11. Transfer the warm chutney to a serving dish and serve with the duck.
12. If you prefer a chilled chutney, make the chutney ahead of time and refrigerate until ready to serve.

***This recipe and more are found in Louise Davidson's *Vintage Holiday Cookbook - Timeless Memorable Old-Fashioned Recipes for Christmas and the Holiday Season*. To get your copy, click on the cover below or click [here](#).

