



ROASTED ACAI DUCK

- 1 whole duck
- ½ jar **TSG Açai Berry & Cherry Preserves**
- TSG Sea Salt & Mixed Peppercorn Blend** (to taste)

1. Preheat oven to 400°F.
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 400°F, then lower temperature to 325°F 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 Açai 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 165°F.
6. Allow duck to rest for 15 minutes before carving and serving.

Tip: This recipe works well with chicken and turkey as well, cooking times need to be adjusted.

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