

# Peking Duck

(China)

Submitted by: Evan Xin

This dish was created during the Yuan Dynasty, a period when the Mongol Emperors ruled China. Hu Sihui, the creator of the recipe, first prepared it inside a sheep's stomach, but later it evolved to be roasted. When the recipe was first created, China was at war with itself. The dish was only served to high ranked officers.

## **Ingredients:**

5 tablespoons soy sauce  
3 tablespoons sesame oil  
a couple pinches of salt  
3 pinches of pepper  
1 teaspoon ground white pepper  
¼ cup of Szechuan pepper corns  
5 tablespoons butter, softened  
½ onion, diced  
½ lemon  
⅛ cup sugar  
140g/⅔ cup sweet bean sauce

## **Instructions:**

Preheat oven to 400°F.

Mix seasonings in a bowl.

Add soy sauce and sesame oil to seasoning bowl. Mix.

Add butter inside of the duck's skin and rub it all over.

Apply seasonings and liquids all over the duck.

Chop onion and put it inside duck.

Put half of lemon inside duck.

Roast until golden brown and internal temperature reaches 160°F/71°C.

Add sweet bean sauce on the side.

**Tips:** Pump up air between the duck meat and the skin to make it more tender. Ideally, season and refrigerate the duck the day before cooking.