



Blackberry Glazed Roast Duck for Christmas

The Duck in the Fridge

Let me tell you about the duck. It needs a long, cold nap in your fridge. You rub it with salt and leave it alone. This does something wonderful. It makes the skin dry out.

Dry skin gets very crispy when it roasts. I learned this from my Aunt Mae. Her duck was always soggy. She never let it sit in the cold. I still laugh at that. Why does this matter? That crispy skin is the best part. It's a gift you plan for.

A Sweet and Tangy Secret

Now, the sauce. It's just berries, honey, and vinegar. You cook it until it's thick and glossy. Doesn't that smell amazing? The thyme sprigs add a little whisper of the forest. It's magic in a pot.

Fun fact: Blackberries are not really berries. They are a cluster of tiny fruits! The vinegar is the secret. It cuts the sweet. It makes your mouth wake up. Do you prefer sweet sauces or tangy ones? I love a bit of both.

The Slow, Warm Roast

The oven does most of the work. You put the ducks in low and slow. The oranges inside steam and scent the meat. You pour hot water mixed with soy and honey over them. This seems odd. But it helps the fat melt away.

The house will smell incredible for hours. That's part of the joy. Why does this matter? Slow cooking makes the meat tender. It falls right off the bone. It teaches us patience. Good things take time.

The Big Finish

After hours, you turn the heat way up. This is the big finish. The skin turns golden and crackly. It sings in the hot oven. You must let the ducks rest after. It feels like forever when you're hungry!

But resting lets the juices settle back into the meat. If you carve too soon, all the good flavor runs out. What's the hardest part of waiting for a holiday meal for you? For me, it's the resting time.

Bringing It All Together

Carve the duck. It should be easy. Put the dark meat and the crispy skin on a big platter. The sauce goes in a bowl beside it. Let everyone drizzle their own. The rich duck loves the bright berry sauce.

This meal feels special. It's for a celebration. It tells a story from the salty start to the sweet end. What's your favorite celebratory food to share? Tell me about it. I'd love to know.

Ingredients:

Ingredient	Amount	Notes
Whole Pekin ducks	2 (5½- to 6-pound)	Neck and giblets discarded
Kosher salt	¼ cup plus 2 teaspoons	Divided use
Navel oranges	2	Halved
Water	4 cups	
Soy sauce	½ cup	
Honey	¼ cup	For the duck glaze
Fresh or frozen blackberries	15 ounces (3 cups)	
Honey	¾ cup	For the sauce
Sherry vinegar	¾ cup plus ½ teaspoon	Divided use
Fresh thyme	3 sprigs	
Pepper	¼ teaspoon	



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Instructions

Step 1: Get your ducks ready. Remove the big lumps of fat from inside them. Snip off the extra neck skin and the wing tips. This makes them look neat. Rub two teaspoons of salt inside each bird. Now, rub the rest all over the skins. (This salt bath makes the skin so crispy later!). Place them on a rack in your fridge. Let them sit uncovered for one or two days.

See also [Glazed Holiday Carrots with Candied Shine](#)

Step 2: Heat your oven to 300 degrees. Put a V-rack in a pan. Stuff two orange halves into each duck. Tie their legs together with string. Place them breast-up in the rack. They should face opposite ways. Now, boil water, soy sauce, and honey together. Carefully pour this hot mix over the ducks. It will sizzle and steam! This keeps the meat juicy.

Step 3: Roast the ducks for about three and a half hours. You want the thigh meat to be 190 degrees. The house will smell incredible. Then, take them out and turn the oven way up to 450. Put them back in for 10 to 25 minutes. Watch them closely! This gives you that perfect, dark, crispy skin. Let them rest for 45 whole minutes. (Don't skip the rest—it lets the juices settle!).

Step 4: Time for the sauce. In a pot, mix blackberries, honey, vinegar, thyme, and pepper. Bring it to a boil. Mash the berries as it cooks. It will get thick and bubbly. This takes about 15 minutes. Strain it through a fine sieve into a bowl. Press on the berries to get all the good stuff out. Stir in that last half-teaspoon of vinegar. It makes the flavor pop!

Step 5: Carve your beautiful ducks. I still laugh at how my first carved

duck looked like a puzzle! Serve the slices on a big platter. Put the glossy blackberry sauce in a bowl on the side. Let everyone drizzle their own. **Do you prefer your sauce on the side or poured all over?** **Share below!** The sweet-tart sauce with the rich duck is pure magic. Doesn't that smell amazing?

Creative Twists

This recipe is wonderful as is. But sometimes, it's fun to play. Here are three easy twists. Try using rosemary instead of thyme in the sauce. Its piney smell is so festive. Or, add a handful of fresh cranberries with the blackberries. They give a lovely little tart surprise. For the duck, swap the orange halves for lemon or tangerine. It makes a brighter, sunnier flavor. Which one would you try first? Comment below!

Serving & Pairing Ideas

This duck deserves a grand table. I love it with buttery mashed potatoes. The sauce pools so nicely on them. Some simple roasted carrots or green beans are perfect too. For a drink, a glass of Pinot Noir wine pairs beautifully. Its light fruitiness loves the blackberries. For a cozy non-alcoholic sip, try sparkling apple cider. Its gentle fizz cleanses your palate. Which would you choose tonight?

See also [Wintermint Bark Holiday Magic](#)



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Keeping Your Duck Delicious for Days

Let's talk about leftovers. They are a holiday gift to yourself. First, let the duck cool completely. Then, store the meat and sauce in separate containers. They will keep in the fridge for three days.

You can freeze the meat for up to three months. Wrap it tightly. I freeze the sauce in a small jar. My first time, I froze them together. The sauce made the skin soggy. Now I know better!

To reheat, warm the meat in a 300-degree oven. Place it in a pan with a splash of water. This keeps it moist. Gently warm the sauce in a small pot. Batch cooking matters. It gives you more time with family later.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Duck Dilemmas

Is your duck skin not crispy? The secret is the final high-heat roast. I once skipped this step. The skin was soft, not crackly. Pat the skin very dry before cooking.

Is the sauce too thin? Let it cook a bit longer. It thickens as it cools. Trust the thermometer. Is the meat tough? It likely needed more roasting time. Use your thermometer. It tells you the truth.

Fixing these issues builds your cooking confidence. It also makes the flavor perfect. Good technique turns worry into wonderful results.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Use tamari instead of soy sauce. Then it is gluten-free.

Q: Can I make any parts ahead?

A: Yes! Make the sauce two days early. The ducks can be salted a day ahead.

Q: I don't have sherry vinegar.

A: A good balsamic or red wine vinegar works nicely. The flavor will be a little different.

Q: Can I make just one duck?

A: Absolutely. Simply cut all the ingredients in half. The cooking time will be a bit shorter.

Q: Any optional tips?

A: Save the duck fat from the pan. *Fun fact: It's wonderful for roasting potatoes.* **Which tip will you try first?**

A Final Word from My Kitchen to Yours

I hope this recipe brings joy to your table. Food is about sharing stories and making memories. The best meals are made with love and a little patience.

I would love to hear about your cooking adventure. Tell me about your family's Christmas table. **Have you tried this recipe?** Let me know how it turned out for you.

See also A Festive Feast of Simmered Artichoke Hearts



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Happy cooking!
—Elowen Thorn.



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Blackberry Glazed Roast Duck for Christmas

Author: Elowen Thorn

Cooking Method:[Roasting](#)



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Difficulty: **Beginner**

Prep time: **40 minutes**



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Cook time: **3 minutes**

Rest time: **45 minutes**

Total time: **4 minutes**



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Servings: **6 servings**



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Calories: **850 kcal**

Best Season:**Summer**

Description

Slow-Roasted Ducks with Blackberry Sauce

Ingredients

- 2 (5½- to 6-pound) whole Pekin ducks, neck and giblets discarded
- ¼ cup plus 2 teaspoons kosher salt, divided
- 2 navel oranges, halved
- 4 cups water
- ½ cup soy sauce
- ¼ cup honey

15 ounces (3 cups) fresh or frozen blackberries

¾ cup honey

¾ cup plus ½ teaspoon sherry vinegar, divided

3 sprigs fresh thyme

¼ teaspoon pepper

Instructions

1. Set wire rack in rimmed baking sheet. Working with 1 duck at a time, use your hands to remove large fat deposits from cavity opening of 2 whole Pekin ducks. Using kitchen shears, trim excess neck skin from top of breast and from cavity; remove tail and first 2 segments from each wing, leaving only drumette.
2. Rub 2 teaspoons kosher salt into cavity of each duck. Rub remaining 10 teaspoons salt onto skins of ducks (5 teaspoons on

each duck). Place ducks on prepared rack. Refrigerate uncovered for 24 to 48 hours.

3. Adjust oven rack to lower-middle position and heat oven to 300 degrees. Set V-rack in roasting pan. Stuff cavity of each duck with 2 navel orange halves. Tie legs together with kitchen twine. Position ducks breast side up crosswise in V-rack, in opposite directions, leaving space between ducks.
4. Bring 4 cups water, $\frac{1}{2}$ cup soy sauce, and $\frac{1}{4}$ cup honey to boil in small saucepan over high heat; remove from heat. Ladle boiling water mixture over tops of ducks, allowing mixture to pool in bottom of roasting pan. Roast ducks until thermometer inserted into thickest parts of thighs registers 190 to 195 degrees, $3\frac{1}{4}$ to $3\frac{1}{2}$ hours.
5. Remove ducks from oven and increase temperature to 450 degrees. Once oven has reached 450 degrees, continue to roast ducks until skin is deeply browned all over, 10 to 25 minutes.
6. Let ducks rest on V-rack in pan for 45 minutes.
7. Bring 3 cups blackberries, $\frac{3}{4}$ cup honey, $\frac{3}{4}$ cup sherry vinegar, 3 sprigs thyme, and $\frac{1}{4}$ teaspoon pepper to boil in medium saucepan over medium-high heat. Cook, stirring often and mashing berries with potato masher, until mixture is thickened and registers 218 to 220 degrees, 15 to 20 minutes.
8. Strain mixture through fine-mesh strainer into bowl, scraping strainer and pressing on solids to extract as much sauce as possible; discard solids.
9. Stir remaining $\frac{1}{2}$ teaspoon vinegar into sauce. Season with salt to taste and transfer to serving bowl. Let sauce cool slightly before serving; it will thicken as it cools.
10. Carve ducks and serve, passing sauce separately.

Notes

Nutrition information is an estimate based on available data. For a crispier skin, ensure the duck is thoroughly dried after the salting/refrigerating step. The sauce can be made a day ahead and reheated gently.

Keywords:Duck, Blackberry, Christmas, Holiday, Roast