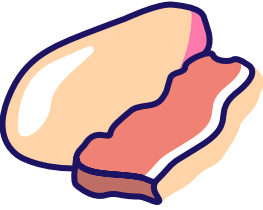
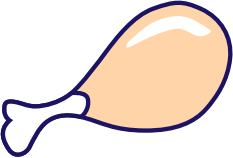




Duck cooking temperature chart

	Doneness	Internal temperature	Roasting	Grilling	Smoking	Braising
 <p>Duck breast (steak)</p>	Medium-rare	130°F to 135°F	8 minutes	6 mins on skin side, turn and cook for 7-8 mins	Not advised	
	Well done	165°F	12 mins in 425°F oven		1 to 2 hours	60 to 75 minutes
 <p>Duck thigh and legs</p>	Well done	165°F	1 1/4 to 1 1/2 hours	30 minutes	1 1/2 to 2 hours	1 1/2 hours
 <p>Whole duck (no stuffing)</p>	Well done	165°F	30 to 35 minutes/lb	Not advised	2 1/2 hours	Not advised
 <p>Whole duck (stuffed)</p>	Well done	165°F	45 to 60 minutes/lb	Not advised	2 hrs and 45 minutes	Not advised