

# Domestic Duck with Orange Sauce

## Ingredients

- 4 to 5 pound duckling
- Salt
- 2 cups of water
- 1 small onion
- 1 tablespoon slivered orange peel
- 2 tablespoons sugar
- ¼ cup red wine vinegar
- ½ cup orange juice
- 2 cloves
- 1 tablespoon tomato catsup
- 1 tablespoon cornstarch
- ¼ cup sherry

## Instructions

- ❖ Pull out any leaves of fat from the body cavity of the duck.
- ❖ Sprinkle cavity with salt.
- ❖ Place duck in roasting pan.
- ❖ Put giblets and neck in the second pan.
- ❖ Roast duck and giblets in hot (425°) oven 30 minutes.
- ❖ Remove pan with giblets.
- ❖ Reduce oven heat to moderate (325°) and roast duck one hour longer, pouring off fat as it accumulates in the pan.
- ❖ Meanwhile, add water, onion, and ½ teaspoon salt to giblets and neck and simmer about 45 minutes.
- ❖ To prepare orange peel, cut a thin slice, orange portion only, from orange, and cut into very thin slivers. Cover generously with cold water and boil 10 minutes.
- ❖ Drain off water and reserve peel.
- ❖ Combine sugar and vinegar in a small saucepan and boil 3 minutes.
- ❖ Add ¾ cup stock from giblets, orange juice, ½ teaspoon salt, cloves, and catsup.
- ❖ Simmer about 5 minutes.
- ❖ Blend cornstarch with sherry and stir into sauce.
- ❖ Cook and stir until clear and thickened.
- ❖ Strain spices from the sauce, add slivered orange peel.
- ❖ Pass sauce separately to be spooned over servings of duck.