DC MEATS

From Our Family to Yours

Stephanie's Duck à l'Orange



Ingredients:

- 1 Whole Duck
- DC Meats Poultry Rub, to taste
- ½ teaspoon Ground Cumin
- Sea Salt & Pepper, to taste
- 1 cup Orange Marmalade
- ½ cup Honey
- 2 tablespoons Orange Juice

Stephanie's Notes:

- Season the whole duck with DC Meats Poultry Rub, cumin, sea salt & pepper.
- Warm the honey, marmalade, and orange juice together to make the glaze.
- After 30 minutes of baking, begin basting the duck with the warm orange glaze.
- My duck cooked in about 1½ hours. Cooking time varies with size; check for doneness with a meat thermometer.

Bless the Food before us, the Family beside us, and the Love Between us. Amen.

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