

ROAST DUCKLING BIGARADE

- 1 5-1/2 lb dressed duckling (w/ trimmings and giblets)
- 4 Naval oranges
- 3 tablespoon sugar
- 1/4 cup wine vinegar
- 2 small onions, peeled
- 2 small carrots, peeled
- 4 cups water
- 1 teaspoon salt
- 2 tablespoon Curacao
- 2 tablespoon Arrowroot
- Juice of 1/2 lemon
- 1 bouquet garni (the white part of 1 leek & 1 stalk of celery cut into about 4 inch pieces and tied with string)
- pinch of white pepper

Prepare the duck stock in the following manner: chop up the giblets and trimmings, onions and carrots - brown them in the oil in a saucepan. Drain off the oil, add the water, salt and bouquet garni. Simmer for 1-1/2 hours then strain stock.

Cut the orange part of the orange peel into tiny slivers about 1 inch long. Blanch in boiling water for 15 minutes and dry. Season the inside of the duckling, add 1/3 of the orange peel and truss. Brown duckling in (425 degree) oven for 20 minutes, then lower the heat to 350 degrees turning the duck on one side for 35 minutes and the other side for 30 minutes. Skim the fat from the bottom of pan from time to time. If the duckling is not brown put it to an upright position and roast for 15 minutes more.

To make the sauce: boil sugar and vinegar over a medium flame until it becomes a dark brown syrup. Remove from the heat and pour in 1/4 of the prepared stock. Simmer and stir until syrup is dissolved.

Mix the arrowroot with 3 tablespoon of wine - add the remaining stock and the arrowroot mixture to the hot sauce. Stir in the orange peel & simmer for 3-4 minutes. Check the seasoning and keep hot.

Remove the white skin from the oranges, cut them in slices and set aside.

Place the duck on a heated platter and keep hot. Skim all fat from the roasting juice - add the remaining wine and boil, reducing to about 3 tablespoons. Strain into the sauce and simmer. Stir in the Curacao. If the sauce seems too sweet, add a few drops of lemon juice. Garnish platter with orange slices and pour over some of the sauce. Serve the rest in a gravy boat.