

Roasted Duckling with Orange & Plum Sauce

Ingredients:

- 1 (3 lb.) duckling
- 1 medium orange, halved
- 1 medium onion, halved
- $\frac{1}{2}$ cup French or Lite French-style dressing
- $\frac{1}{2}$ cup orange juice
- 2 tablespoons brown sugar
- 1 teaspoon grated orange peel (optional)
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground cloves
- $\frac{1}{8}$ teaspoon ground nutmeg
- 1 tablespoon butter or margarine
- $\frac{1}{2}$ cup chopped onion
- 1 teaspoon finely-chopped garlic
- 2 tablespoons brandy
- 2 medium plums, pitted and cut into wedges
- 2 small oranges, peeled, sectioned and seeded

Directions:

- Preheat oven to 400°.
- Stuff duckling with orange and onion halves. Close cavity with skewers or wooden picks; tie legs together with string. With pin or fork, pierce skin. In roasting pan, on rack, place duckling breast side up. Roast 40 minutes, turning duckling every 10 minutes.
- Meanwhile, in small bowl, blend French dressing, orange juice, sugar, orange peel, cinnamon, cloves and nutmeg. Pour half of the dressing mixture over duckling; loosely cover with heavy-duty aluminum foil.
- Continue roasting, basting occasionally, 30 minutes or until meat thermometer reaches 185°. Remove to serving platter and keep warm.
- Meanwhile, in medium saucepan, melt butter and cook onion with garlic over medium heat, stirring occasionally, 5 minutes or until onion is tender. Add brandy, then plums and orange sections and cook, stirring occasionally, 5 minutes. Stir in remaining dressing mixture and heat through.
- Serve with duckling.

Yield: about 2 servings