

## Duck Au Vin

- 1 duck, cut into pieces
- salt and pepper
- Start of marinade
- 2 tablespoons olive oil
- 1 cup orange juice
- 1 tablespoon lemon zest
- 1/2 teaspoon marjoram
- Pinch of Oregano
- 2 cups of Burgundy
- 2 tablespoons orange curacao
- End of marinade
- roux to thicken (parts of flour to butter)

Season duck with salt and pepper. Brown in oil in skillet. Place duck in a casserole pan (9X13). Add the next 6 ingredients and 2 cups of burgundy to the pan drippings and mix well. Bring to a boil. Pour over duck. Bake covered at 275 degrees for approx. 3 hrs until tender. remove duck and strain the pan juices.

Thicken with roux to light consistency (about 2 tabl.)

\*\*\*Serve with wild rice and seasonal veggies\*\*\*

I hope you enjoy!!

-- Mrs. C.