

Deejay's Smoked Duck l'Orange

1 Duckling about 5 pounds
2 oranges, unpeeled, quartered
1 clove garlic, minced
4 tablespoons orange marmalade

1 teaspoon salt
3 peppercorns,
1/4 teaspoon Cajun Spice

Orange Sauce

2 tablespoons sugar
1 tablespoon grated orange peel
3 tablespoons pan drippings
2 tablespoons orange flavored liqueur

1 tablespoon cornstarch
2/3 cup orange juice

A pot of hot cooked rice

Pre-heat smoker to 400°F. Remove parts from body cavity, rinse inside and out and pat dry with paper towels.

Sprinkle cavity with salt. Place oranges, garlic, and peppercorns inside the cavity. Close body openings by pulling loose skin over openings and securing with metal skewers. Sprinkle cajun spice inside and out of duck.

Tie wings to body. Place breast side up on a rack with tin foil roasting pan beneath to catch the drippings. Prick skin to release fat.

Smoke at 400° (Apple, Cherry, Guava or Pecan) for 15 minutes.

Reduce smoker temperature to 325°F.

Smoke 2 1/2 to 3 hours or until meat is tender (about 180°F internal), basting occasionally with drippings.

During last 15 minutes of smoking, spread with orange marmalade.

<http://www.deejayssmokepit.net/>

To Make Orange Sauce

Combine sugar, cornstarch, and orange peel in a small saucepan. Stir in juice and 3 Tablespoon of pan drippings. Heat to boiling, stirring occasionally. Keep hot or reheat to serve.

Stir in liqueur just before serving. Discard oranges, garlic, and peppercorns from inside the cavity.

Serve duckling over rice with orange sauce.

Bon Appetite!