

# Roast Duck or Chicken with Orange Cherry Sauce

Recipe By *Estee Kafra*



Cooking and Prep:  3  
h 15 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free

Source: Family Table by  
Mishpacha Magazine

## Ingredients (17)

### Cherry Sauce

- 1 (15-oz.) can sour cherries
- 1/2 cup orange juice
- 1/3 cup **Tuscanini Apricot Jam**
- 2 tablespoons potato starch, dissolved in 1/4 cup cold water
- 1/4 cup sugar

- 2 teaspoons freshly squeezed lemon juice
  - 2 tablespoons (fruit) liqueur (ensure that flavor is gluten free)
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## Duck

- 1 whole duck
  - 1 Cortland or granny smith apple, peeled
  - 1 orange, peeled
  - Haddar Kosher Salt**, for sprinkling
  - black pepper, for sprinkling
  - 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
  - 2 tablespoons **Tuscanini Apricot Jam**
  - 1 cup orange juice
  - 1/2 cup apple juice
  - 1 cup sweet white or pink wine (such as Bartenura Moscato or **Malvasia** as sweet white/rose wine)
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## Start Cooking

### Roast the Duck

1. Preheat oven to 400°F. Wash the duck and pat dry with paper towels. Place in a 9x13-inch roasting pan. Insert apple and orange into the cavity. Sprinkle skin with kosher salt and pepper. Rub the surface with garlic. Smear the jam over skin. Cover well and bake for 1 hour.
2. Remove pan from oven, pour out all liquid. Pour orange juice, apple juice, and wine over the duck. Cover well. Lower oven temperature to 325° and bake for 1 and 1/2 hours. Uncover and cook for an additional 20 minutes. Before serving, pour warm cherry sauce over duck.

### For the Sauce

1. Combine all ingredients in a pot and bring to a simmer, stirring occasionally. Cook until thickened. You may prefer to break up the cherries while stirring.