

# Citrus Roast Duck with Crispy Potatoes

2 nice ducks, 2.5 kilos apiece about 5 pounds each

4 tablespoons runny honey

4 tablespoons orange marmalade

1 teaspoon ground pepper

2 teaspoon sweet paprika

1 whole orange with peel, scrubbed and quartered

1 large onion peeled and halved

1 head of garlic peeled and divided in half

8 -9 medium potatoes, peeled and cut lengthwise in thirds

butcher's twine to truss/tie up the ducks

Roaster with rack big enough to hold the ducks

meat thermometer if you have one

Directions:

Preheat oven to 375 F /180 C.

Divide the honey, marmalade, pepper, paprika in two and the stuffers of orange, onion and garlic into two separate piles for each duck. Take your cut up potatoes and place in bottom of a large roaster big enough to hold the ducks and place a rack on top of them, making sure it's steady in the pan. Stuff each duck with half the stuffers (orange, onion and garlic) and tie up the legs of the duck with butcher's twine to make sure it both keeps its shape and holds those ingredients inside. Then rub into the top and bottom of the ducks the honey, marmalade, pepper and paprika till coated nicely. Place the roaster in the preheated oven and roast one hour, time it!!! and remove ducks and lower heat to 350 F/180 C and carefully flip the ducks breast side down and continue roasting at 350 F/180 C an additional hour. Remove from oven and carefully turn breast side up and continue roasting an additional 1/2 an hour and check if legs wiggle easily or with thermometer if duck is at least 165 F/74 C. If not roast another 15 minutes and check again till legs wiggle easily. Remove from oven, discard orange quarters and remove twine. Serve with the duck fat roasted potatoes.