

Imperial Duckling

Ingredients

1 (4-5 lb.) ready-to-cook duckling
2 tbsp. grated onion
1/4 tsp. [dried tarragon](#)
1/2 cup orange juice
1/8 tsp. [salt](#)
1/8 tsp. [dry mustard](#)
1/4 cup [red currant jelly](#)
2 tbsp. grated orange peel
2 tbsp. port wine
2 tsp. [cornstarch](#)
1 orange, peeled, sectioned and cut into chunks

Directions

Place a rack in 4 qt. or larger slow cooker. With a fork prick skin of duckling all over at approximately 2" intervals. Place duck on rack in slow cooker. (When cooking duckling in a 3 1/2 qt. or smaller slow cooker, cut the duckling into quarters or halves before putting it into the pot.) In a small saucepan, combine onion, tarragon, orange juice, salt, mustard, jelly, orange peel, wine and cornstarch. Cook over med. heat until thickened. Brush 1/3 cup sauce over duckling, reserving remaining sauce. Cover and cook on LOW 6 to 7 hrs. or until duckling is tender, turning once during cooking. If possible, remove fat with a bulb baster. Stir orange sections into remaining sauce, heat and pour over duck just before serving.