**Ingredients**

* 2 fat ducks, like mallards or pintail
* Salt
* 3 tablespoons sugar
* 1/4 cup red wine vinegar
* 2 cups duck stock or beef stock
* 4 sweet oranges
* 1 tablespoon arrowroot or corn starch
* 3 tablespoons Grand Marnier or other orange liqueur
* 2 tablespoons room temperature butter

**Instructions**

1. Meanwhile, boil the vinegar and sugar in a small pot until it turns brown. Pour in the stock little by little, stirring all the while. Set aside.
2. Shave the peel off the oranges, grating some fine and keeping the peel of 2 oranges in large pieces. Juice 2 oranges.
3. Finish the sauce. Bring it to a simmer, then add about 1/2 cup of orange juice and the large bits of peel. Simmer 5 minutes.
4. Whisk together a little of the sauce with the starch, and, when it's mixed well, stir it into the saucepot to thicken.
5. Add the Grand Marnier and enough salt to taste. Swirl in the butter one tablespoon at a time.
6. To serve, carve the duck and arrange on plates. Pour over the sauce. Garnish with the grated zest.

**Duck Leg**

* Pierce skin all over with toothpick
* Sea salt and pepper on both sides
* 1 ½ h at 160 degrees C

**Duck Breast**

* Oven on 200
* Score breast
* Sea salt and pepper on both sides
* Into pan with no oil skin side down until is golden
* Then sear on all sides
* Into oven 4-8 minutes
* Let rest for 4 minutes before cutting