

## Duck Bombay

JOSEPH PETERSON, EXECUTIVE CHEF    SERVES 2  
OUR MOST FREQUENTLY ORDERED ENTRÉE. A GREAT DO-AHEAD DISH THAT  
TAKES JUST MINUTES TO FINISH!

1 3 lb. duckling  
1 Tbsp. salt  
1 tsp. cracked black pepper    ½ tsp. garlic powder  
1 tsp. ginger powder    ½ tsp. ginger powder  
Mix above ingredients together and rub onto duckling (there will be extra seasoning left over). Roast duckling at 350 for one hour, and let cool. Split duckling in half, if desired remove breast and leg joint bones.

2 slices bacon    ¼ cup green onions, chopped  
¼ cup sliced almonds    1 Tbsp. Mango chutney  
¼ cup brandy  
Brown & julienne sliced bacon, add green onions and almonds, sauté until almonds are golden. Mix in chutney.

Before serving, brown and warm duckling under broiler. Place on plate. Add brandy to sauce, and flame. Pour Bombay Sauce over duckling and serve.