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**INGREDIENTS**

 1/2 cup orange marmalade

 1/2 cup fresh orange juice

 3 tablespoons balsamic vinegar

 4 garlic cloves, minced

 2 tablespoons finely chopped rosemary leaves

 One (4 to 4 1/2 pound) [duck](https://www.gopjn.com/t/S0BLS0NKQEVEQ0hMSkBKSUxMSw?sid=5543&url=https%3A%2F%2Fwww.dartagnan.com%2Fwhole-muscovy-duck-female%2Fproduct%2FFDUMU002-1.html%3Fdwvar_FDUMU002-1_freshFrozenWeight%3Dfrozen-ZDUMU002%26cgid%3Dmuscovy-duck%23start%3D2)

 Kosher salt and freshly ground black pepper to taste

**DIRECTIONS**

1. Prepare a gas or charcoal grill for rotisserie cooking over indirect medium

 heat (or according to the instructions for your grill). Place the drip pan

 under the center of the spit.

1. In a small saucepan, combine the marmalade, orange juice, balsamic

 vinegar, garlic, and rosemary and bring to a boil. Reduce the heat to

 medium-low and gently simmer for 5 minutes. Remove from the heat and

 let cool. Pour 1/4 cup of the sauce into a small bowl to use for basting the

 duck, and pour the rest into a small serving bowl for passing at the table.

1. Meanwhile, remove all the excess fat from the duck. Wash the duck and

 dry it thoroughly both inside and out with paper towels. With a sharp

 metal skewer, prick the duck skin all over, especially the thighs, 50 times.

 Season the duck inside and out with salt and pepper to taste. Tie the

 legs together and brush the duck all over with a light coating of the

 orange- marmalade mixture.

1. Place the duck on the spit and secure it with the clamps. Attach it to the

 rotisserie mechanism, cover the grill, and cook until the temperature in

 the thickest part of the thigh reaches 160°F (71°C), 1 1/4 to 1 3/4 hours,

 depending on the heat of your grill. About 15 minutes before the duck is

 done, brush it all over again with more of the orange sauce. When the

 duck is done, transfer it to a cutting board and let rest for 15 minutes.

 5) Carve the duck and pass the remaining orange sauce on the side.