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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.