

Roasted Raspberry Duck with Wild Rice Stuffing

1/2 cup Wild Rice, uncooked
Chicken stock, optional

1 Tbsp Garlic, minced
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped carrots
1/2 cup water chestnuts
1/2 tsp poultry seasoning
1/2 tsp sage
1 sweet Italian Sausage

1 Tbsp Olive Oil
1 Tbsp Butter

8 oz Julianna's Delectible Fruit Reduced Sugar Raspberry Jam
1 Duck, your preference

Preheat oven to 450 Degrees F. In a shallow roasting pan place the duck, pierce the duck with a fork to let the oil release. Then baste the duck with Julianna's Delectible Fruit Reduced Sugar Raspberry Jam, reserve the left over for frequent basting.

Prepare rice according to packaging directions. Use the chicken stock in place of water to create a richer flavor.

In a sauté pan heat olive oil and butter to medium heat. Add all vegetables and seasonings, sauté till tender. Remove from heat and place in a mixing bowl. Return your sauté pan to the heat, add the Italian sausage till browned. Remove from heat, let cool then chop finely, combine with the vegetables.

Combine the rice with the vegetables and sausage mixture. Once the duck has baked 2/3 of the way, put the stuffing in a baking tray and bake for 15-20 minutes.

Duck needs to bake 45 minutes to 1 hour. Large ducks should roast at 350 for 1 1/2 hours.

This Recipe was supplied by Chef Julianna Wesolek, for Julianna's Delectible Fruit, Inc www.juliannasdelectibles.com