Duck with Dried Plums and Apples

NIBBLEDISH CONTRIBUTOR

Ingredients

1 duck

3 cups dried bread crumbs

2 Tablespoons of butter

1/4 cup diced onion

1/4 cup diced celery

1 apple, diced

1/2 cup dried plum, soaked in cognac overnight and coarsely chopped

1 tablespoon of fresh sage, minced

1 teaspoon of fresh Thyme

Salt and pepper to taste

Chicken stock as needed

Instructions

Saute the vegetables, fruits, and seasonings in the butter over low heat for about 10 minutes until they are translucent-do not brown.

Add the bread crumbs and toss gently, add some chicken stock to moisten the stuffing.

Stuff the duck and sew up tightly, then truss the duck and place on a spit. Roast on a rotisserie for about 1 1/2 hours. Make sure you have a drip pan for all the duck fat.