

# Tim Farmer's Country Kitchen

## ORANGE GLAZED DUCK

*Whole Duck  
Sesame Oil  
Garlic Powder  
Salt and Pepper  
1/2 orange*

Coat duck with sesame oil and top with seasonings. Place half of orange in duck cavity. Place on Big Green Egg for 2 1/2- 3 hours minutes at 325/350 degrees.



## Dipping Sauce

*3 tablespoons orange marmalade  
2 teaspoons soy sauce  
Dash peanut sauce  
2 tablespoons honey  
Dash garlic powder  
Dash ginger  
Dash sesame oil*

Heat ingredients together in sauce pan until warm and combined.

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