

DUCK BREAST CITRUS VINAIGRETTE



½ c. white wine vinegar

½ c. orange juice

2 T. fresh chopped parsley

zest from 3 lemons

zest from 2 oranges

1 T. Dijon mustard

2 t. sugar

1 c. olive oil

Excellent as sauce for grilled duck breast. Also can be used for duck breast salad. Make salad of mixed lettuces, red bell pepper, carrots, ½ c. sliced toasted almonds, and sliced duck.