**Citrus Duck**

4 large duck breasts

Orange juice

House-Autry Chicken Breader

½ stick butter

2 green apples, chopped

2 red apples, chopped

½ cup finely chopped onion

½ cup orange juice

1 tablespoon cornstarch

2 tablespoons water

Dash of nutmeg

Marinate duck breasts in orange juice for at least 1 hour to overnight. Drain and discard orange juice. Dredge duck breasts in House-Autry Chicken Breader. Fry in a large skillet until thoroughly cooked. Drain on paper towels.

While duck breasts are frying, melt butter in a sauce pan. Add onion and sauté until tender. Add apples and continue cooking 3 more minutes. Pour in ½ cup of orange juice and bring to a boil. Combine cornstarch and water. Pour into saucepan, stirring constantly to thicken mixture. Once thickened, stir in nutmeg.

Place apple mixture on top of cooked duck breasts and serve.