

# DUCK CAESAR SALAD

1/2 head romaine lettuce  
3 stalks celery  
8 ounces roasted duck slices  
1 orange  
12 olives

## Dressing:

1/4 cup plain yogurt  
1/4 cup fresh squeezed orange juice  
salt and pepper to taste



Wash, dry and arrange whole spears of romaine lettuce and celery stalks in a fan pattern on a plate. Slice the duck meat into 1/4" slices and place on top. Peel the skin and all the white pith from the orange and slice it into circles and add to the plate. Add the olives, too.

Mix the dressing ingredients and pour sparingly on the salad.