

Roast Wild Duck

Ingredients

- 2 wild ducks
- 1 medium onion
- 1 carrot
- $\frac{3}{4}$ pound butter
- 1 lemon
- 1 wineglass claret
- $\frac{1}{2}$ teaspoon tarragon
- 1 bunch celery
- Salt and pepper
- 1 wineglass claret

Instructions

- ❖ Stuff each duck with the following—grated carrot, onion, tarragon, and chopped celery (in 2-inch lengths, leaves, and all).
- ❖ Brush with melted butter, juice of lemon, and first glass of claret.
- ❖ Sprinkle with salt and pepper.
- ❖ Place ducks in a shallow roasting pan in preheated 400° degree oven and baste frequently with butter mixture.
- ❖ Cook 40 minutes.
- ❖ Place ducks on a hot platter and return to turned-off oven to keep warm while making gravy.
- ❖ To juices in a roasting pan add the remaining glass of claret and blend.
- ❖ Pour gravy over birds.
- ❖ Serve with wild rice, a green vegetable, and hearts of lettuce salad with a tart dressing.