

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.