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Baked Ducks in Sweet & Sour Sauce Recipe

Ingredients

- 2 Wild ducks
- 1 Orange [sliced]
- 1 Apple [sliced]
- 2 tb Oil
- 2 tb Brown sugar
- 1/4 c Worcestershire sauce
- 3/4 c Catsup
- 2 tb Lemon Juice
- 1/2 c Onion [grated]
- 1/2 ts Paprika
- 1/4 c White vinegar

Instructions

1. Rinse the ducks and pat dry inside and out, then stuff the duck's cavities with the sliced fruit. rub them with the oil and place them in a baking dish.
2. Combine the remaining ingredients in a bowl mixing well and spoon over the ducks.
3. Bake, tightly sealed with foil, in a 325° oven for 2 hours or `til tender, then bake uncovered `til browned.

*Source: "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'"
cookbook re-typed with permission for you by Fred Goslin in Watertown
NY on Cyberealm Bbs. home of KookNet at (315) 786-1120*

Courtesy of Meal-Master (tm) v8.05

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