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**Barbecued Duck Recipe**

Ingredients

- 2 lg Mallards
- 1/2 c Butter [melted]
- 2 tb Orange juice
- 1 tb Lemon juice
- 1/4 c Onion [chopped]
- [Hot Sauce](#) to taste
- 2 tb Worcestershire sauce
- 1/2 ts Garlic salt
- 1 md Onion [quartered]
- 1 md Potato [quartered]

Instructions

1. Rinse the ducks and pat dry, then par-boil them in a large saucepan, and drain. Sprinkle with salt to taste.
2. Combine the butter, juices, chopped onion, [Hot Sauce](#), Worcestershire sauce, garlic salt, and pepper to taste, mixing well.
3. Fill the ducks' cavities with the quartered onions and potatoes. Make a slit in each side of each breast.
4. Place on rack in roasting pan and brush each with the butter sauce. Cover loosely with foil and bake in a 375° oven for 1½ hours or `til tender, basting with sauce every 10 to 15 min... 5) Remove the foil and bake an additional 20 min. or longer `til browned.

*Original Source and Adapted from: from "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'"  
Re-typed with permission by Fred Goslin in Watertown NY on Cyberealms  
Bbs. Home of KookNet at (315) 786-1120*

*Courtesy of Meal-Master (tm) v8.05*

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