

## Duck with Apple Dressing Recipe

### Ingredients

- 1 (3-4 lb) duck
- 4 sl Toasted bread crumbs
- 4 tb Butter [melted]
- 1/4 c Water
- 3 lg Apples [peeled, cored & diced fine]
- 2 tb Sugar
- 1/4 ts Nutmeg
- 1/2 c Raisens
- 1/2 c Cashews [chopped]
- 1 sl Bacon [cut into halves]

### Instructions

1. Rinse the duck and pat dry inside and out.
2. Combine the remainder of the ingredients EXCEPT the bacon, mixing well. Spoon the dressing into all cavities of the duck then place in a baking dish.
3. Place the bacon strips over the top and bake in a 350ø oven `til the duck is tender.
4. Serve with wild rice and favorite veggie.

*Source: Matte Bicknell, Watertown NY from "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'" cookbook 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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