

Oriental Duck with Snow Peas Recipe

Ingredients

- 12 Duck breast filets
- 1/2 c Soy sauce
- 1/2 c Oil
- 1/2 c White wine
- 2 (cloves) Garlic [minced]
- 1/2 ts Ginger [ground]
- 1 1/2 tb Oil
- 1 lg Onion [thinly sliced]
- 8 lg Fresh mushrooms [sliced]
- 1 pk (10 oz) frozen pea pods

Instructions

1. Rinse the duck breasts and pat dry. Slice them thinly.
2. Mix the soy sauce, oil, wine, garlic, and ginger in a bowl and add the duck breast slices. Marinate in the `fridge for 4 hours or longer, then drain, reserving \approx cup of the marinade.
3. Heat 1 to 2 tb of cooking oil in a wok and add the duck, stir frying `til cooked through, then remove and add the onions and mushrooms cooking `til tender crisp.
4. Add the duck and the pea pods and reserved marinade heating to desired serving temp.
5. Sauce may be thickened with small amount of corn starch, or thinned with water.
6. Serve with steamed rice or hot cooked noodles.

*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*

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