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## RACKS Recipes: Fowl

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### Sausage Stuffed Wild Duck

Rub inside of duck lightly with salt. Put stuffing lightly into cavity and skewer or lace opening. Brush outside with soft shortening and dust with flour. Place in covered roasting pan, breast side up, and roast at 325 degrees for 3 1/2 to 4 hours or until breast meat starts to fall off bone. Baste at 45 minute intervals and season with salt and pepper. Serves 2.

#### STUFFING

1/2 lb. unseasoned pork sausage  
1/4 c. grated onion  
1/2 c. fine cut celery  
1 tbsp. minced parsley  
2 tbsp. grated green pepper  
1 1/2 c. water  
1/2 tsp. pepper  
1 tsp. salt  
4 c. dry bread cubes  
1/2 tsp. sage or poultry seasoning  
1/4 c. melted butter

Mix well first 8 ingredients and cook 40-45 minutes. Remove from heat and cool until grease sets. Remove as much of the grease as possible. Add bread cubes, sage, or poultry seasoning, melted butter. Toss to mix well, adding more moisture if necessary.