



ORANGE DUCK

- 3 Pound Duck
- 2 Cups Boiling Water
- 12 Dried Orange Peels, Ground
- 2 Cups Mushrooms, Cut In Halves
- Salt and Pepper
- 3 Tablespoons Soy Sauce

DIRECTIONS

1. Cut duck into serving portions and cover with boiling water.
2. Add ground orange peels and simmer for 1 hour.
3. Add mushrooms, salt, pepper and soy sauce.
4. Cook 20 minutes longer.