



## ROAST DUCK WITH PRUNE ORANGE STUFFING

- 2 Wild Ducks
- Salt, Pepper
- Salt Pork Slices

### STUFFING

- 2 Cups Day Old Bread Cubes
- 1/4 Cup Melted Butter
- 1/4 Cup Diced Orange Rind
- 3/4 Cup Diced Celery
- 1 Cup Cooked Prunes, Quartered
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper

## DIRECTIONS

1. Cover ducks with cold water and add 2 teaspoons baking soda.
2. Simmer for 1 hour. Drain.
3. Rub inside and out with salt and pepper.
4. Combine all stuffing ingredients.
5. Stuff birds lightly and place, breast side up, in a shallow roasting pan.
6. Lay salt pork on top of birds.
7. Roast in a 350 degree oven for 15 minutes per pound.