

Basted Duck with Oyster Dressing

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Ingredients:

1 duck.
1 teaspoon of salt.
¼ teaspoon of pepper.
1 cup of oysters.
1 quart of bread stuffing mix.
¼ cup of butter.
¼ cup of lemon juice.
¼ teaspoon of paprika.
1/8 teaspoon of thyme.

Directions:

Season the duck cavity with the salt and pepper.

Add the oysters, drained and chopped, to the bread stuffing. Use the oyster liquid as part of liquid to moisten.

Lightly stuff the duck. Place remainder in separate pan to bake with duck.

Mix the butter, lemon juice, paprika and thyme.

Bake the duck on rack in covered roaster at 325°F (160°C) for about 2 hours 30 minutes, basting often with lemon mixture and its own juices.

Remove cover towards the end of the cooking period to brown the skin.