

Cajun Wild Duck

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Ingredients:

2 mallard ducks, prepared to stuff.
Butter, as required.
1 onion, thinly sliced.
 $\frac{3}{4}$ cup of celery, minced.
 $\frac{1}{4}$ cup of parsley, minced.
20 pitted ripe olives.
2 garlic cloves, minced.
1 cup of fresh breadcrumbs.
1 teaspoon of freshly ground black pepper.
 $\frac{3}{4}$ teaspoon of salt.
 $\frac{1}{4}$ cup of Armagnac.
 $\frac{1}{2}$ cup of Claret wine.
 $\frac{1}{2}$ cup of duck or chicken stock.

Directions:

Melt 4 tablespoons of butter and sauté the onion, celery, parsley, olives and garlic, until the onion is soft.

Stir in the breadcrumbs, black pepper, salt and Armagnac; use mixture to stuff birds.

Rub the ducks well with butter and put on a rack in a roaster with the Claret and boiling stock.

Roast at 400°F (205°C), basting every few minutes, for about 35 minutes.

Serve as desired.