

Port Braised Duck

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Ingredients:

2 large ducks.
1 onion, chopped.
2 ribs celery, chopped.
½ cup of Port wine.
1 cup of water.
1 tablespoon of steak sauce.
½ teaspoon of curry powder.
Salt and lemon pepper.
Cooked rice.

Directions:

Cut the ducks in half with poultry shears.

Oil a large roasting pan and sprinkle the chopped onion and celery on the bottom.

Place the ducks, breast side down, on the onion/celery mixture.

Mix the Port, water, steak sauce, curry powder, salt and lemon pepper and pour over the ducks.

Cover and place in a preheated 450°F (230°C) oven for 20 minutes.

Reduce oven temperature to 350°F (175°C) and cook for a further 90 minutes, checking the water level once or twice and add more if necessary.

Serve the ducks with the pan juices ladled over a mound of rice.