

# White-Simmered Duck

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## Ingredients:

1 slice of fresh gingerroot.  
2 tablespoons of sherry.  
½ teaspoon of salt.  
Dash of pepper.  
1 duck, about 6-7 lb.  
2 scallion stalks.  
2 slices of fresh gingerroot.  
1 cup of sherry.  
1 teaspoon of salt.  
Water, to cover.  
1 cup of bamboo shoots.  
¼ cup of smoked ham.

## Directions:

Mince 1 slice of gingerroot and combine it with sherry, salt and pepper.

Wipe the duck with a damp cloth, then rub the mixture into its skin.

Allow to stand for about 60 minutes.

Place the duck in a heavy pan.

Cut the scallion stalks in one-inch sections and slice the remaining 2 slices of gingerroot. Add to the pan, along with remaining sherry and salt.

Add cold water to cover and bring to a boil; then simmer, covered, until tender (about 2 hours 15 minutes).

Slice the bamboo shoots and shred the smoked ham. Add these to the pan about 10 minutes before the duck is done.