

YINZER YUMS OF YESTERYEAR

HOLIDAY DUCK

INGREDIENTS

- 2 cups dry white wine
- 2 garlic cloves, minced
- Juice of 2 lemons
- 4 teaspoons salt, divided
- 4 tablespoons chopped parsley
- 2 tablespoons chopped chives
- Whole duck 5-6 lbs.
- Duck giblets, cooked and chopped
- 2 tablespoons melted butter
- ¼ teaspoon nutmeg
- 1 lb. chestnuts, boiled and chopped
- ¼ lb. sliced bacon or salt pork



PREPARATION

Combine wine, garlic, lemon juice 2 teaspoons salt, parsley, and chives. Pour over duck and marinate overnight. Drain and dry thoroughly. Stuff with the following mixture: chopped giblets, melted butter, nutmeg, pepper, chestnuts, and the remaining 2 teaspoons of salt. Arrange slices of bacon or salt pork over breast. Roast at 375 degrees for 1 hour and 45 minutes or until done. Serve on a hot platter.



ORIGINAL RECIPE 1967 NEW PITTSBURGH COURIER