

## WILD GAME DUCK

Split the birds in half lengthwise, soak in salted water for ½ hour. Marinate duck in marinate sauce overnight

Marinate sauce:

¼ c. lemon juice

½ c. cider vinegar

7 cloves

Salt (1 teas for every pint water)

1 bay leaf

Celery leaves

1 carrot (thinly sliced)

1 large onion (sliced)

Remove duck from marinate, and use roaster, skillet or Dutch Oven. Add enough water to keep ducks moist while cooking. Baste with marinate while cooking. Back for 3 to 4 hours.