

Roasted Dakota Duck

Ingredients

- 2 ducks
- Sliced orange or lemon
- 3-4 stalks of celery
- Salt

For sauce

- 2 tablespoons flour
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Marsala cooking wine
- Wedge of lemon
- 1 tablespoon butter
- 1 tablespoon fresh parsley
- Salt
- Pepper

Instructions

- Preheat oven to 450° F
- Rub duck with orange or lemon and add salt.
- Place duck on top of celery sticks in a baking pan.
- Roast for 10-25 minutes, depending on the size of the duck, and ensuring the internal temperature reaches 140° F. Don't overcook.
- Remove duck from the pan; place it on a cutting board or serving dish.
- Remove the celery from the baking pan. Stir flour into pan drippings over low heat. Add Worcestershire sauce, Marsala, lemon juice and whisk together. Add salt and pepper to taste. Remove from stove. Stir in parsley and butter.
- Pour sauce over duck and serve.