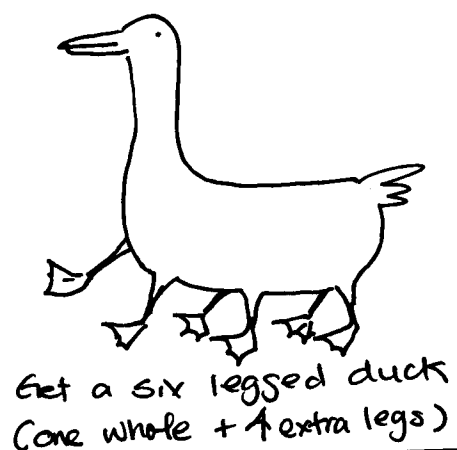


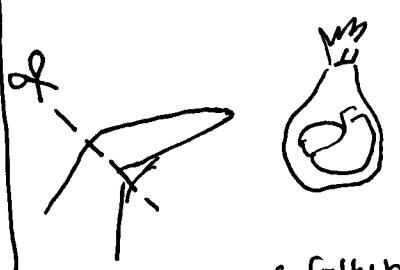
One duck, 4 legs, salt, sugar, bay leaves, thyme, oregano, rosemary, 2 onions, 2 apples, 6 carrots, lots of potatoes, 1 garlic, 1 celery, raisins, mixed nuts, bread and red wine.

How to Roast Duck for Six People

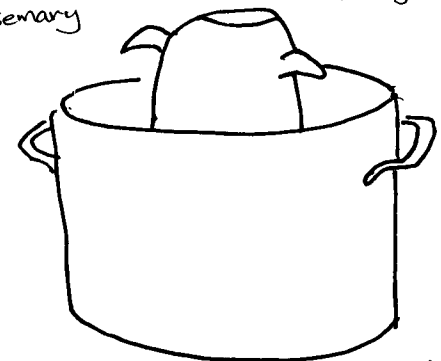
@kabutomushi LTD



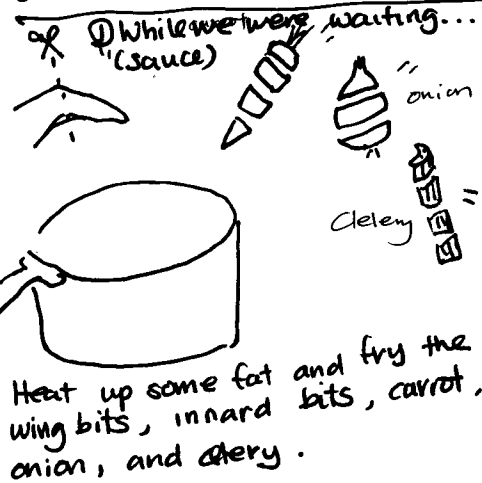
Get a six legged duck (one whole + 4 extra legs)



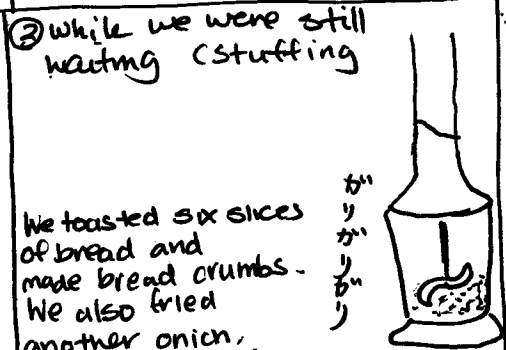
cut off wing tip & fatty bits with great effort (bony!). Remove innards and cut them up (except the liver).



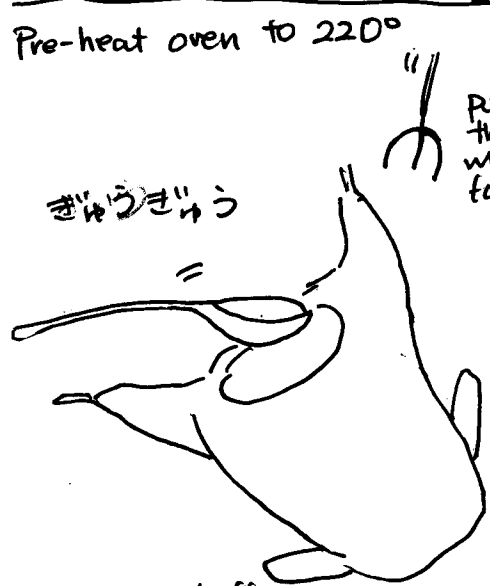
Brine the meats for as long as we can. We used, 2 cups of salt, 1 cup sugar, one whole garlic (crushed), thyme, rosemary, and bay leaves. oh and we found some oranges so we put that in too.



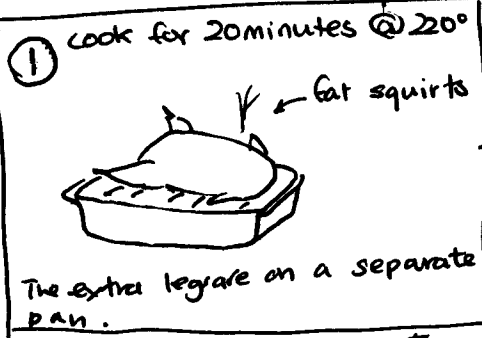
Heat up some fat and fry the wing bits, innard bits, carrot, onion, and celery.



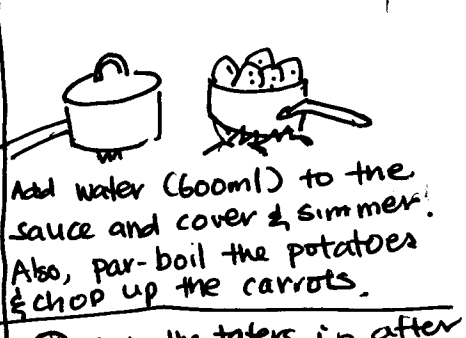
While we were still heating (stuffing) We toasted six slices of bread and made bread crumbs. We also fried another onion, chopped 2 apples, 1 orange, and mixed it all up with raisins & nuts.



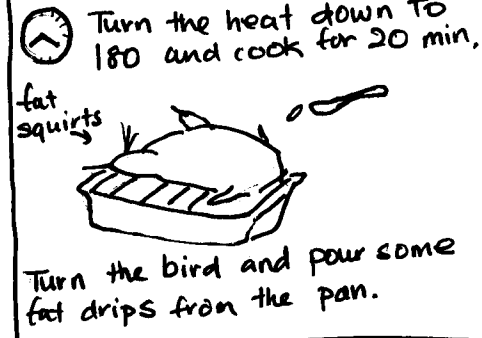
stuff the stuffing. We went at it with a spoon because we didn't want any falling out.



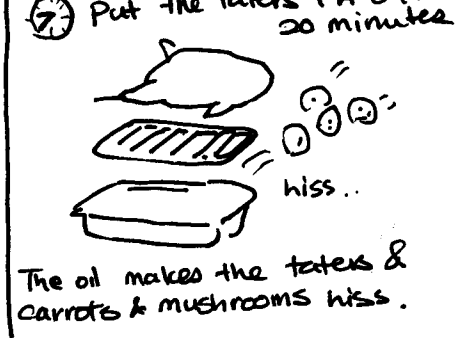
1 Cook for 20 minutes @ 220°
The extra legs are on a separate pan.



Add water (boom!) to the sauce and cover & simmer! Also, par-boil the potatoes & chop up the carrots.



2 Turn the heat down to 180 and cook for 20 min.
Turn the bird and pour some fat drips from the pan.



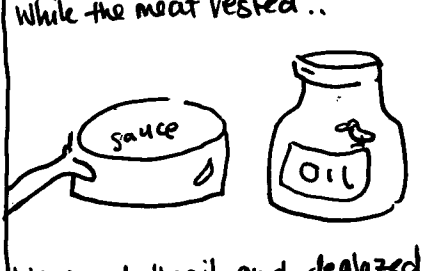
3 Put the taters in after 20 minutes
The oil makes the taters & carrots & mushrooms hiss.



The extra legs finished in 1 hour so we took them out



Poke here.
We decided it was done when we poked a hole in the thigh and clear liquid came out about 4 hour & 20 minutes



While the meat rested... We saved the oil and deglazed (got the brown bits off) the pan with red wine. Took the veg and innards out of the sauce with a strainer, mixed the juices & made sauce



Then we ate it... (we can't carve)