WILD DUCK - ST ANNES CENTENNIAL COOK BOOK.

Place duck in roasting pan breast down.
Place bacon strips over back.
Can stuff bird w/ carrot, apple & onion - discard if used.
Bake 325° oven.
When heated through 30-60 minutes.
DRAIN off all juice & fat.

Baste frequently until done - approx 2 hrs.

Baste recipe →

1/8 lb butter
1/2 c. lemon juice
2 tblsp catsup
1/2 tsp mustard
1 tsp worcestershire sauce.

Heat & blend together
baste bird after 1st 1 hr.