

Wild Duck With Bacon

INGREDIENTS:

1 wild duck
1/4 soy sauce
6 long bacon rashers
1 onion, 3 spring onions
1/4 cup red wine vinegar
1 tablespoon brown sugar
1 tsp salt 1 tsp pepper
2 cloves garlic

PREPERATION:

Blend all the ingredients together (except for the duck and bacon) and then submerge the duck in the mixture to marinate overnight.

The next day, remove the duck from the marinade and wrap in bacon.

Cook
Time 

2HRS.



HOT TIP

Use butchers twine and/or toothpicks to secure the bacon to the duck.