



**RECIPE NAME:** Stewed Wild Duck

**FROM THE KITCHEN OF:** Veronica Nelson/Michael J. Huebschen '70

### INGREDIENTS:

Two ducks  
1.5 cups rice (Wild Rice or Brown)  
1 12 oz. can cream of chicken soup  
1 12 oz. can cream of mushroom soup  
1 12 oz. can of water  
1 cup chopped celery  
1/2 cup onion chopped  
1/2 Green Bell Pepper chopped  
12 oz. Canned Mushrooms, drained

### INSTRUCTIONS:

Distribute rice over bottom of greased baking pan (pyrex works very well). Use heavy kitchen knife to cut ducks along length of spinal column on one side; flatten over rice, skin side up. Season with salt and pepper. Mix all other ingredients in a large mixing bowl and pour over ducks, spreading evenly. Cover tightly with aluminum foil and bake at 325 degrees for 2 hours.

**Additional Notes:** The recipe is offered in memoriam to Veronica Nelson; as related by Michael J. Huebschen (1970). MJH uses the same recipe with Ruffed Grouse and chicken. Pheasant might be worth a try as well.

