



Honker Heaven Outfitters Inc.

Duck Breast Louisiana Style

Breast meat from (4) large ducks
3 slices bacon, fried crisp and crumbled
1 cup chopped fresh mushrooms
1 cup chopped white onions
1 cup chopped celery
1 clove garlic
1 1/2 sticks of butter or margarine
1/2 tsp each of flour, sage, salt, pepper, and thyme

Cut duck breast into finger sized strips, cutting with the grain. Roll each piece in a mixture of ten parts flour and one part each of sage, salt and pepper. Brown in a skillet with 1 stick of butter or margarine, keeping heat very low and turning often to avoid burning. When brown, remove from skillet and set aside. Now add mushrooms, onions, celery, and cook until soft. Add duck, crumbled bacon, thyme, garlic, and extra 1/2 stick of butter or margarine and simmer for 30 minutes stirring frequently. Serve alone or over rice. Feeds 6-8.

Recipe submitted by David Hansen