

Barbecued Duck or Grouse

Ingredients:

- 2 large ducks or grouse
- ½ bottle (12-oz) chili sauce
- ½ bottle (14-oz) hot catsup
- ¼ lb. margarine or butter
- 2 tsp. salt
- ¼ tsp. pepper
- 2 Tbsp. vinegar
- ½ c. water

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Directions:

- Place quartered birds on rack, skin side up, in shallow pan in 325-degree oven. Melt margarine in small pan; add remaining ingredients and bring to a slow boil. Keep warm. Baste meat, continuing to baste every 15 minutes for about 45 minutes. You may want to turn birds when top is browned. Skinned birds barbecue nicely too. Baste often.

Makes 4 servings. Per serving (duck): 446 calories, 27 grams (g) fat and 33 g carbohydrate

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SERVICE