**Cajun Duck Kabobs**

- 2 pounds duck breast fillets cut in 1-inch cubes
- 1 cup soy sauce
- ½ cup brown sugar
- 1 teaspoon powdered ginger
- 1 tablespoon minced garlic
- 1 small onion, chopped
- ¼ teaspoon cayenne pepper
- ½ teaspoon Louisiana hot sauce
- Smoked, cooked sausage sliced ½ inch thick
- Thick-sliced bacon cut in 1-inch squares

**Skewers**

Marinate duck cubes overnight in mixture of soy sauce, brown sugar, ginger, garlic, onion, cayenne pepper and hot sauce. Skewer sausage slice, duck cube and bacon square; continue until skewer is full. Grill until duck is done.

**Roast Duck With Orange-Wine Sauce**

- 1 duck, prepared for oven
- 1 cup orange juice
- ½ cup port wine
- 1 teaspoon salt

Place the duck on a rack inside an open pan, breast side up. Roast at 325 degrees, 35 minutes per pound. Baste every 10 minutes with orange juice, wine and salt mixture.

These recipes were featured in the cooking column of *Arkansas Wildlife*, the Arkansas Game and Fish Commission’s award-winning bimonthly magazine. Call 1-800-283-2664 or visit agfc.com to subscribe.

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Duck Gumbo

4 large ducks, plucked, drawn and quartered
2 bay leaves
1 onion, quartered
4 celery ribs
½ cup oil or shortening
1 cup all-purpose flour
3 cups onion, finely chopped
1 cup green onion, chopped
½ cup bell pepper, diced
½ cup fresh parsley, chopped
3 cans chicken broth
2 tablespoons garlic, minced
1 cup dry white wine
1 pound smoked sausage, thinly sliced
Salt to taste
Hot sauce to taste
Sliced okra or gumbo file' (optional)

In a large stock pot, boil ducks with bay leaves, quartered onion and celery until meat falls of the bone. Remove ducks from stock, let cool and bone; set meat aside. In a heavy pot, heat oil and gradually stir in flour to make roux. Stir constantly and continue cooking until flour reaches a dark brown color (about 45 minutes). Be careful not to burn. Add onions, green onions, bell pepper and parsley, stirring vigorously after each addition. Cook until onions are clear. Add one can chicken broth and stir until roux forms a thick paste. Slowly add remaining chicken broth and 1 or 2 cups of duck stock, stirring constantly. Stir in garlic and wine. Add duck meat and smoked sausage. Add salt and hot sauce to taste. The mixture should be soupy, not thick (thin slightly by adding duck stock). Cover and cook for 3-4 hours, stirring occasionally. If using sliced okra, add about 1 cup for final 10-15 minutes of cooking. This will help gumbo thicken slightly. Serve over cooked rice (with gumbo file, if desired).

Looking for instructions to field dress a duck? For a list of free downloadable brochures covering topics from cooking fish to creating a squirrel nest box, visit http://tinyurl.com/AGFCbrochures