

## Gary's Duck Recipe

6 breasted ducks

1 cup olive oil

1 cup of soy sauce

1 bouillon cube dissolved in one cup of hot water

Slice against grain, marinate for 8 hrs.

Cook on tin foil on grill or fry pan on stove for 3 min each side. Do not over cook. Center should be a bit red. (Medium rare)

---

### SAUCE:

1 cup of red current jelly

2 teaspoons of Dijon mustard

1 ½ teaspoons of red wine vinegar

1 teaspoon of Soy Sauce

¾ teaspoon of Worcestershire sauce

¼ teaspoon of ground cumin

fresh ground pepper

I like to add ½ stick of real butter. If watching cholesterol, don't add.

Heat on stove and stir until contents are melted together

Dip cooked ducks in sauce or pour sauce over cooked duck.

ENJOY!