

## ROASTED DUCKLING WITH APPLE SESAME STUFFING

2 5-lb. ducklings  
2 7-oz. pkgs. stuffing mix  
1/2 c. diced celery  
1/4 c. dried parsley  
4 chopped tart apples  
1-1/2 t. salt

2 t. poultry seasoning  
1/4 t. coarse black pepper  
1/2 c. toasted sesame seeds  
1/2 c. giblet stock  
1 T. instant minced onion

(or use onion powder) Washing

ducks inside and out and pat dry. Cook giblets in water to make stock. Toast sesame seeds in shallow pan at 350 degrees for 20 minutes. Prepare stuffing mixes according to package. Add next seven ingredients and mix well. Use hot stock to soak onion in. (If using onion powder, add with other seasonings.) Stuff and truss ducks. Place in open roasting pan without water. Roast uncovered at 350 degrees for 2-1/2 hours. (25 to 30 minutes per pound) Makes 8 servings.

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