

## Duck Gumbo

### INGREDIENTS

- 2-3 ducks, cut up
- 1/2 cup vegetable oil or Bacon Grease (bacon grease gives better flavor)
- 2/3 cup all-purpose flour
- 1 pound smoked sausage, sliced
- 2 cups chopped onion
- 1 1/2 cups chopped green pepper
- 1 1/2 cups sliced celery
- 2 tablespoons minced parsley
- 1 tablespoon minced garlic
- 1 (14.5 ounce) can stewed tomatoes
- 2 tablespoons Worcestershire sauce
- 1 1/2 teaspoons pepper
- 1 teaspoon salt
- 1 teaspoon dried thyme
- 1/4 teaspoon cayenne pepper
- 2 quarts water
- Hot cooked rice - Dirty Rice mix

### DIRECTIONS

In a large pot or Dutch Oven over medium heat, brown duck in batches in oil. Remove and set aside. Discard all but 2/3 cup drippings. Add flour to drippings; cook and stir over medium heat until brown, 12-14 minutes. (I found I needed to add a little more oil to this to make the mixture thick yet liquid enough, you want a very thick "gravy") Add sausage, onion, green pepper, celery, parsley and garlic. Cook for 10 minutes, stirring occasionally. Add next seven ingredients; mix well. Add duck; bring to a boil. Reduce heat; cover and simmer 60-75 minutes or until duck is tender. Serve with rice. (I use the Dirty Rice packages)