



BBQUED DUCK

2 ducklings, 4 pounds each

Basting Sauce

1/2 cup Sherry wine

1/2 cup soy sauce

1 tsp. ground ginger

8 Tbs. pineapple-orange juice

salt and pepper

Prepare hot coals, smoker or briquettes. Season ducklings with salt and pepper. Place duck on Poultry Pal roaster, filling bottom of pan with beer or water, and cook over direct heat for 15 minutes, then move to indirect side of grill and cook about 2 hours for barbecues, 3-4 hours in smoker.

Prepare basting sauce, and reserve 1/2 of it to use on cooked duck, 1/2 to baste birds with during cooking. Brush birds with basting mixture during the last half-hour of cooking. Have remainder of sauce heating so it's warm and ready to put in gravy boat on the table.

When internal temperature is 160° degrees, ducks are done. Remove from roaster, let sit for 15 minutes covered in foil. Carve and serve with sauce alongside.

Serves 4-6

