

Faye39s Duck Dressing

Savannah · 30/09/2024

**Prep Time**

2 hrs 15 mins

Difficult

Medium

Servings

8

Description

This duck and dressing recipe is the most requested and loved recipe from my motherinlaw who is the best cook on the face of the earth Its our traditional Thanksgiving dressing Its very rich and worth every calorie

Ingredients

- - 1 (4 pound) whole duck - 10 cups water
- or more as needed - 1 (9x9 inch) pan prepared cornbread
- crumbled - 4 prepared biscuits
- chopped - 1 large onion
- chopped - 1 teaspoon dried sage - 1 teaspoon ground black pepper - ½ teaspoon garlic salt - ½ teaspoon salt - 8 large eggs

Instructions

1. Place duck in a 12-quart stockpot with enough water to cover by 2 to 3 inches. Bring to a boil
2. reduce heat to medium-low
3. and simmer until meat is tender
4. about 1 hour. Remove duck from broth
5. allow to cool
6. and pull meat from the bones into bite-sized pieces. Reserve broth. Preheat the oven to 375 degrees F (190 degrees C). Mix together cornbread
7. biscuits
8. onion
9. sage
10. pepper
11. garlic salt
12. and salt in a large roasting pan. Beat eggs in a bowl; pour over cornbread mixture. Add duck pieces to the pan; mix thoroughly. Stir in reserved duck broth until dressing is very moist (about the consistency of thick pancake batter). Bake in the preheated oven until a spoon inserted into the center of dressing can stand up
13. 45 minutes to 1 hour.