

Deep Fried Duck/ Goose Strips

Ingredients

Six to eight medium sized Duck Breasts or
2 to 3 Goose Breasts – Cleaned and trimmed
 $\frac{3}{4}$ Cup of Worcestershire sauce
 $\frac{3}{4}$ Cup of Soy Sauce
3 Tbsp of lemon Juice
1 $\frac{1}{3}$ cup of Flour
1 Tbsp salt
1 Tbsp black Pepper
 $\frac{1}{2}$ Tbsp white pepper
 $\frac{1}{2}$ Tbsp garlic Powder
 $\frac{1}{2}$ Tbsp onion Powder
 $\frac{3}{4}$ Tbsp Cajun Seasoning
 $\frac{3}{4}$ Tbsp cayenne pepper (more if you like)

After the breast have been cleaned and trimmed, slice into $\frac{1}{4}$ inch width strips
Mix the Worcestershire Sauce, Soy Sauce and Lemon Juice together mix in the cut
Duck/Goose breasts and marinade for 1 $\frac{1}{2}$ to 2 hours.

Heat you Vegetable or Peanut oil in a deep fryer or frying pan to 375 degrees or so.
While the oil is heating mix the Flour and seasonings together in a zip lock bag or bowl
with a tight sealing lid. Remove the Duck/Goose from the marinade and place several
strips in the flour and seasoning mix and shake making sure the breast strips are well
coated.

Remove from bag and place the coated strips into the oil and deep fry until golden brown.
The strips will float when done.
Have dipping sauces available and enjoy.

Suggestions for dipping sauces;

Cajun
Ginger
Sesame
Teriyaki

Courtesy of: King's Outdoor Adventures – <http://kingsoutdooradventure.com>