

Ducksbury Steak

1 pound ground duck
1/3 cup ritz cracker crumbs
1 small onion, finely chopped (about 1/4 cup)
1 egg, beaten
4 eggs
2 tablespoons water
1 tablespoon vegetable oil
1/2 cup of sliced mushrooms
1/4 teaspoon of onion salt
1/4 teaspoon of white pepper
2 tablespoons of unsalted butter
2-3 tablespoons of flour
1 3/4 cups of vegetable stock
1/2 teaspoon of gravy master
3-4 Dashes Worcestershire sauce

Serve over White Rice

In a large bowl mix ground duck, cracker crumbs, onion, egg and water in a medium bowl and shape firmly into 4 patties. Heat the oil in a large frying pan over medium-high heat. Add the patties and cook for 10 minutes or until well browned on both sides. Drain and set aside.

In the same pan saute mushrooms in butter for 3 minutes. Stir in flour and mix well. Add vegetable stock cook and stir until smooth and thick. Add gravy master. Add patties to your gravy and cook for 7-10 more minutes.

In another pan heat and make 4 easy over eggs.

Plate it up.

Add your rice then pattie, place easy over egg and then cover with gravy.