

Sauce Beaufore

Get the duck in water - salt, cayenne pepper, thyme
on a tray - simmer 30 minutes.

In a sauce pan, melt a tlb of
of butter & 1/2 lb of flour
Add 2 cups of stock &
stir until thick

Grate rind of 2 oranges
& boil for 5 minutes & strain
off the water.

Add to original mixture
some mushroom soup (?)
then grate rind of oranges - 2
cups wine glasses Madeira
or port the juice 2 oranges
teaspoon Tabasco

Stir well in a boiler until
thick then remove & keep
hot. Pour on after duck
is carved.