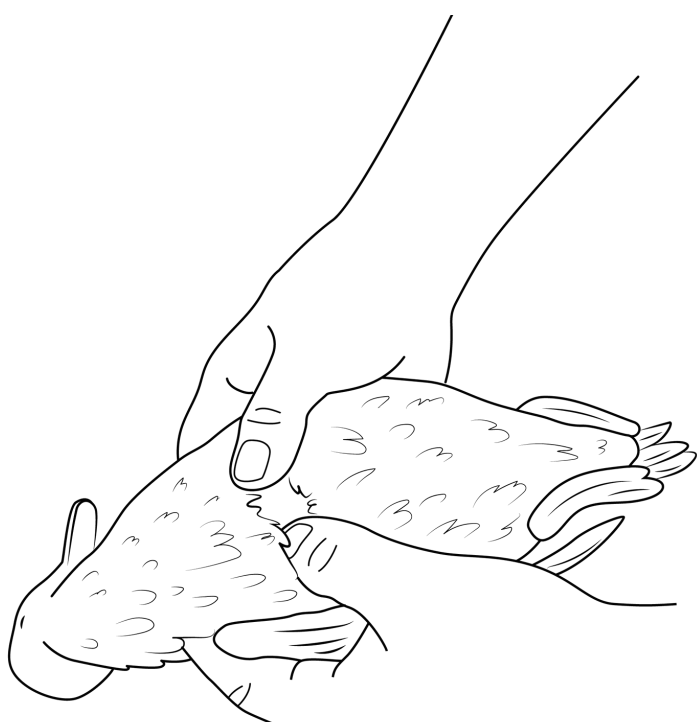
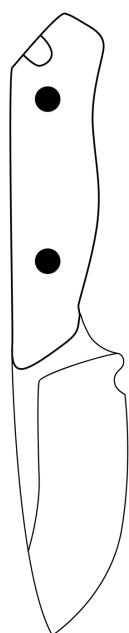


HOW TO FILET A SMALL DUCK

WHAT YOU NEED:

Good sharp knife



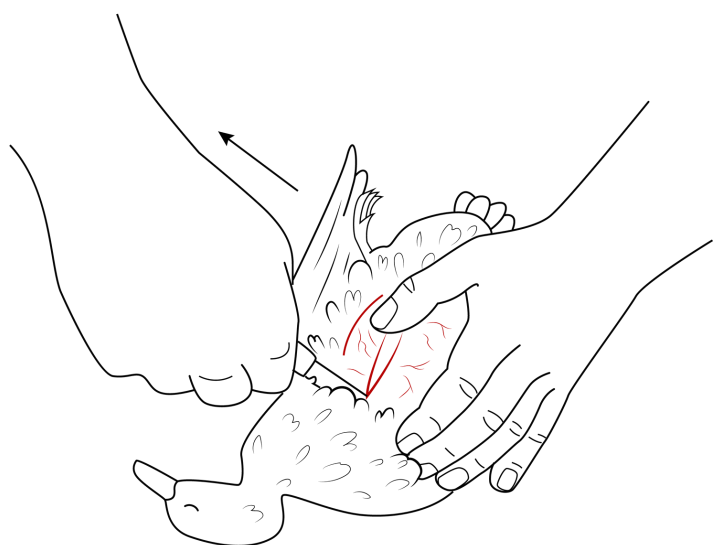
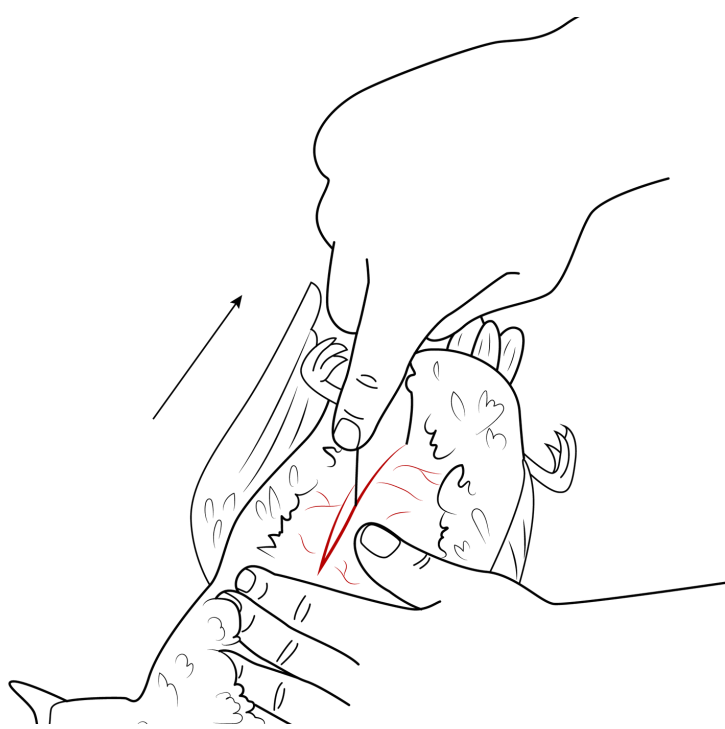
1 PULL FEATHERS BACK

with your thumbs to open the bird



2 EXPOSE BREAST MEAT

3 CUT ALONG BREAST PLATE

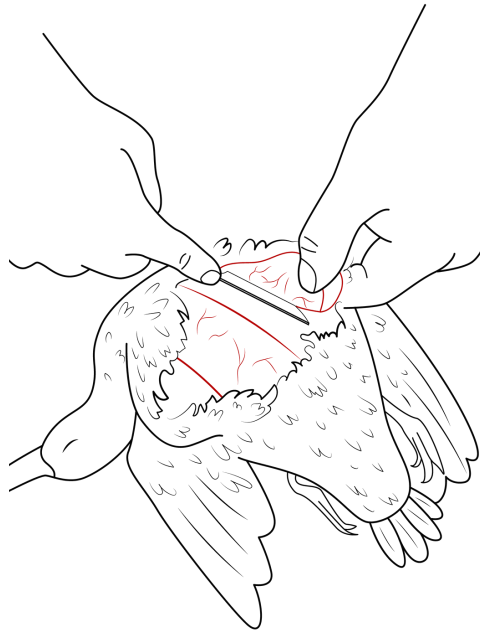


ONE SIDE AT A TIME

4

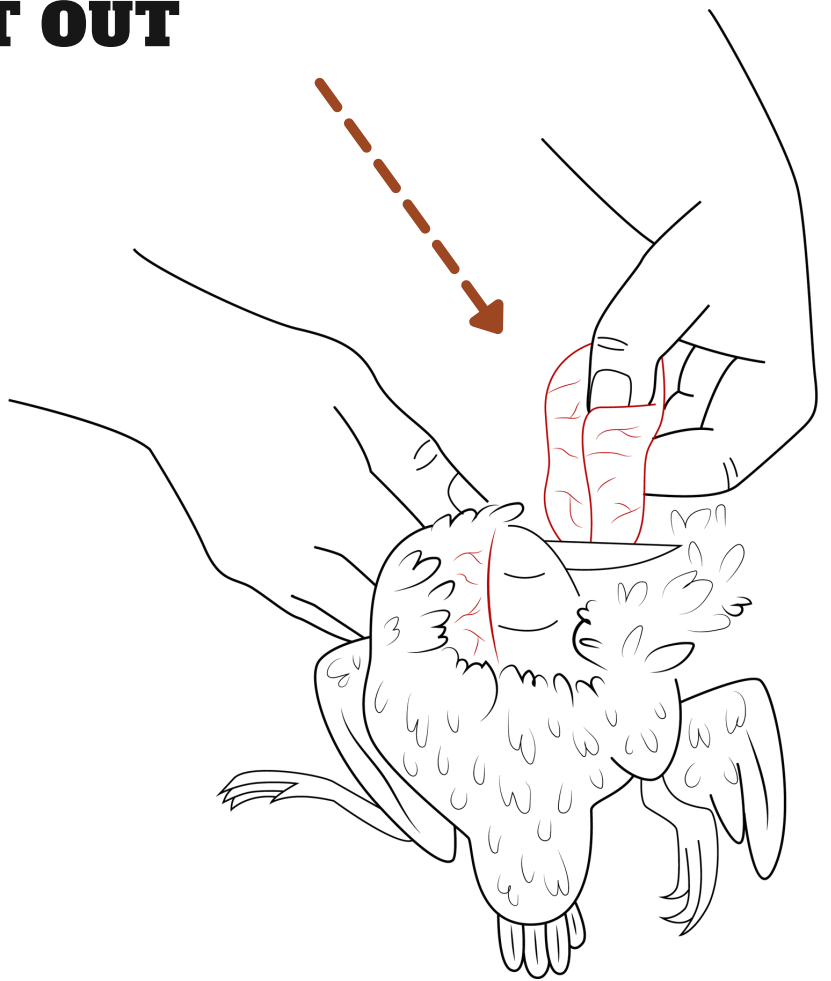
FREE THE MEAT

Cut along breast bone letting the knife follow the contour of the bone until the meat is free of the bone.



5

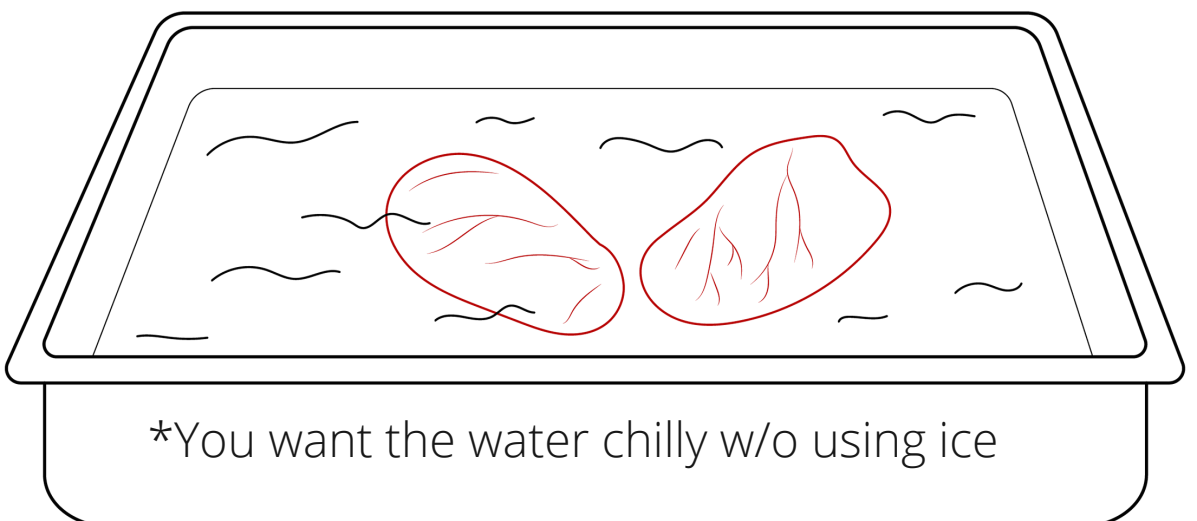
PULL FILET OUT



6

PLACE MEAT IN COLD WATER AS YOU GO

Each duck will produce two nice filets ready for your favorite recipe.



*You want the water chilly w/o using ice