

Duck Soup (Czarnina)

Yield: 12 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-duck-blood-soup-recipe>

Ingredients:

- 4 pounds duck wild, whole
- 4 cups duck blood
- 8 cups water
- 1 teaspoon salt
- 1 stalk celery cut into 2 inch pieces
- 1 sprig fresh parsley chopped
- 1 cup heavy cream
- 5 whole allspice berries
- 2 whole cloves
- 16 ounces prunes pitted
- 1/2 cup raisins
- 1 tart apple peeled, cored and chopped
- 2 tablespoons all-purpose flour
- 1 tablespoon white sugar
- pepper
- salt
- 1 tablespoon fresh lemon juice

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 150 milligrams
4. Fat: 68 grams
5. Fiber: 3 grams
6. Protein: 18 grams
7. SaturatedFat: 25 grams
8. Sodium: 380 milligrams
9. Sugar: 20 grams

Thank you for visiting our website. Hope you enjoy Duck Soup (Czarnina) above. You can see more 17 polish duck blood soup recipe You must try them! to get more great cooking ideas.