

Duck stew

1. Preheat the oven to 120°C.
2. Place the duck legs in a baking dish.
3. Add 1 cup of water to the baking dish.
4. Cover the baking dish with foil.
5. Bake for 6 hours or until the duck is tender.
6. Remove the foil and bake for an additional 30 minutes to brown the skin.
7. Serve the duck legs with the cooking liquid.

Note: The cooking time may vary depending on the size of the duck legs.