



Maple Leaf  
Farms®



*Take Out*

DUCK RECIPES

## Nashville Hot Duck Wings

*appetizer*

15 Servings

### Ingredients

- |  |                           |
|--|---------------------------|
| 2 lb. Maple Leaf Farms Fully Cooked Duck Wing Drummettes | 1 Tbsp. Light Brown Sugar |
| 1/2 cup Lard or Duck Fat                                 | 3/4 tsp. Sea Salt         |
| 2 Tbsp. Cayenne Pepper                                   | 1 tsp. Black Pepper       |
|  | 1/2 tsp. Paprika          |
|  | 1/2 tsp. Garlic Powder    |



### Directions

1. Stir together dry ingredients in a heat-proof bowl.
2. Melt lard/duck fat on stovetop just to boiling point. Pour melted fat onto dry ingredients. When fat stops bubbling, stir ingredients together to make sauce.
3. Prepare wings according to package directions. Put wings into large bowl; add sauce and toss to coat.

## Duck & Mango Quesadilla

*appetizer*

24 Servings

### Ingredients

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1 Maple Leaf Farms Duck Breast* | 1 Tbsp. Minced Cilantro           |
| 1/2 cup Mango, julienned        | 1 Tbsp. Sliced Jalapeños, seeded  |
| 1 Tbsp. Minced Green Onion      | 4 oz. Fresh Mozzarella, julienned |
|                                 | 6 Flour Tortillas, 6"             |



\*Roasted Garlic Marinated Duck Breast also works in this recipe.

### Directions

1. Cook duck breast skin-side down in pan on medium heat for 8 minutes. Turn and cook for 4 minutes more. Remove skin and shred or cut meat into julienne strips.
2. Evenly divide cheese over bottom half of flour tortillas. Top each evenly with remaining ingredients.
3. Fold each tortilla in half. Gently press down to seal.
4. On a lightly oiled heated grill top, grill tortillas 2-3 minutes per side until lightly golden. Can be prepared ahead to this point.
5. Reheat quesadillas in oven. Cut each tortilla into 4 wedges.

## Duck Meatballs in Orange Sauce

Makes 18 Meatballs

### Ingredients

- |  |                                |
|--|--------------------------------|
| 4 Tbsp. Extra Virgin Olive Oil,<br>divided         | Dash Hot Sauce                 |
| 2 Shallots, finely diced, divided                  | 1 cup Orange Marmalade         |
| 4 Tbsp. Crushed Garlic, divided                    | 3 oz. Orange Liqueur           |
| 1 lb. Maple Leaf Farms Ground<br>Duck Meat, thawed | 1 tsp. Red Pepper Flakes       |
| 1 cup Garlic Breadcrumbs                           | Vegetable Non-Stick Spray      |
| 2 large Eggs                                       | 1 head Leaf Lettuce, separated |
| 2 Tbsp. Teriyaki Sauce                             | Rice Wine Vinegar, as needed   |
|  | 1 Naval Orange, sliced         |

### Directions

1. **Meatballs:** Heat pan to medium heat. Add 2 tablespoons olive oil. Add 1 finely diced shallot and 2 tablespoons crushed garlic. Cook until shallots are soft; set aside. Place duck meat and shallot mixture in a large bowl. Add garlic breadcrumbs, eggs, teriyaki sauce and hot sauce; mix well. Place mixture in freezer for 15 minutes to cool.
2. **Orange Sauce:** Heat pan to medium heat. Add 2 tablespoons olive oil, 1 finely diced shallot and 2 tablespoons crushed garlic. Cook until shallots are soft. Add orange marmalade and orange liqueur. Cook for 10–12 minutes more or until reduced by half; set aside. Add red pepper flakes.
3. **Meatball Assembly:** Preheat oven to 325°F. Spray muffin pan with vegetable spray. Form meatballs by using 1-1/2 ounce ice cream scoop. Place rounded balls in muffin tins. Ladle 1 teaspoon of orange sauce over each ball. Bake for 10 minutes or until 160°F internal temperature; remove from oven.
4. **Plating:** Place leaf lettuce on small plates. Sprinkle lettuce with rice wine vinegar. Add 3 meatballs and drizzle remaining marmalade sauce on each plate. Garnish with orange slice and serve immediately.



# Duck Bacon Springrolls

*entrée*

6 Servings

## Ingredients

### Spring Rolls:

- 6 strips Maple Leaf Farms Duck Bacon
- 1 oz. Asian Vermicelli Bean Thread Noodles, uncooked
- 6 Spring Roll Wrappers (8.5-inch diameter)
- 6 small Romaine Lettuce Leaves (crisp from the heart)
- 1/4 cup Thinly Sliced Fresh Thai Basil, plus sprigs for garnish
- 2 Tbsp. Thinly Sliced Fresh Mint, plus sprigs for garnish
- 1 small Carrot, julienned
- 1 small bunch Fresh Chives, trimmed

### Sauces:

#### Spicy

- 1/4 cup Mayonnaise
- 1–2 tsp. Sriracha Sauce
- 1 tsp. Fresh Lime Juice

#### Thai

- 1 bottle Thai Peanut Sauce

## Directions

1. Cook bacon: In a large skillet, cook bacon over medium heat, turning, until crisp. Transfer the bacon to paper towels to drain. Cut bacon strips in half.
2. Cook noodles: Soak the noodles in very hot water for 5 minutes; rinse under cool water and drain well; set aside.
3. Prepare spring rolls: Set out a 10-inch pie dish with 1 inch of warm water. Using one spring roll wrapper at a time, dip the wrapper into the water for 3–5 seconds. Lay the wrapper out on a plate.
4. Assemble spring rolls: Place two pieces of bacon across the bottom third of the wrapper leaving a 1/2-inch border on both sides. Top the bacon with some lettuce, 1/6th of the noodles, an even sprinkle of basil and mint, and a few carrots and chives in an even layer. Lift up bottom edge of the wrapper and roll over the top. Turn in the sides and continue rolling to opposite side. Repeat with remaining ingredients.
5. Prepare sauces: In small bowl, stir mayonnaise, sriracha to taste and lime juice for a spicy sauce. Serve Thai peanut sauce in a small bowl for a less-spicy option.
6. To serve: Slice a spring roll in half on the diagonal and arrange 2 halves on individual serving plates. Garnish plates with fresh basil and mint. Serve with dipping sauces.



# Duck Bacon Burgers

*entrée*

4 Servings

## Ingredients

Burgers	To Taste, Salt and Pepper
2 lb. Maple Leaf Farms All Natural Ground Duck	Canola Oil
4 Tbsp. Bread Crumbs	6 strips Maple Leaf Farms Duck Bacon, halved
2 Tbsp. White Onion, minced	3 Tbsp. Maple Leaf Farms All Natural Rendered Duck Fat
1 tsp. Minced Garlic	6 Hamburger Buns
1 tsp. Paprika	6 slices Cheddar Cheese
1/4 tsp. Chili Powder	



## Directions

1. Heat grill to medium-high heat.
2. Mix burger ingredients, except for salt and pepper, in a large bowl. Divide mixture into six equal parts and form into patties. Generously season each side of all six patties with salt and pepper.
3. Lightly brush grill rack with canola oil. Place burgers on rack and cook, flipping frequently until internal temperature of burgers reaches 155°F.
4. While burgers are cook, place bacon on grill, cook until crisp.
5. Once burgers are done, remove from heat and let sit 3–5 minutes. Brush insides of hamburger bun halves with duck fat and toast lightly on the grill. Serve each burger on a toasted bun with two bacon half-strips and top with cheese and condiments.

# Grilled Mac & Cheese with Duck Bacon

*entrée*

4–6 Servings

## Ingredients

1 lb Cavatappi or Macaroni Pasta	To Taste, Salt and Coarsely Ground Black Pepper
4 Tbsp. Butter	5 slices Maple Leaf Farms Duck Bacon, cooked & chopped
2 Tbsp. Flour	1/3 cup Shredded Parmesan Cheese
2 cups Warm Milk	Panko Breadcrumbs
1-1/2 cups Sharp Cheddar Cheese	To Taste, Paprika
1/2 cup Gruyère Cheese	



*Note: This recipe can be finished in a preheated 350°F oven instead of on the grill.*

## Directions

1. Preheat grill to 350°F. In a large saucepan, cook macaroni in salted, boiling water on the stove until al dente. Drain and set aside.
2. In a 12-inch cast iron skillet heated to medium, melt butter. Add flour while stirring with a spoon or whisk. Slowly add warm milk, stirring constantly until the sauce is smooth. Add cheddar cheese, stirring until melted, and then add Gruyère, salt and pepper. Stir until melted. Add pasta and chopped duck bacon, stirring until evenly coated in the cheese sauce.
3. Transfer skillet to the grill and sprinkle with Parmesan, breadcrumbs and paprika. Cover grill and cook 15–20 minutes, or until top is browned and slightly crispy.

## Duck Tacos

6 Servings

### Ingredients

#### For the Spice Blend:

- 1/2 tsp. Garlic Powder
- 1/2 tsp. Onion Powder
- 1/2 tsp. Oregano, crumbled
- 1/2 tsp. Chili Powder
- 1/4 tsp. Salt
- 1/8 tsp. Cayenne

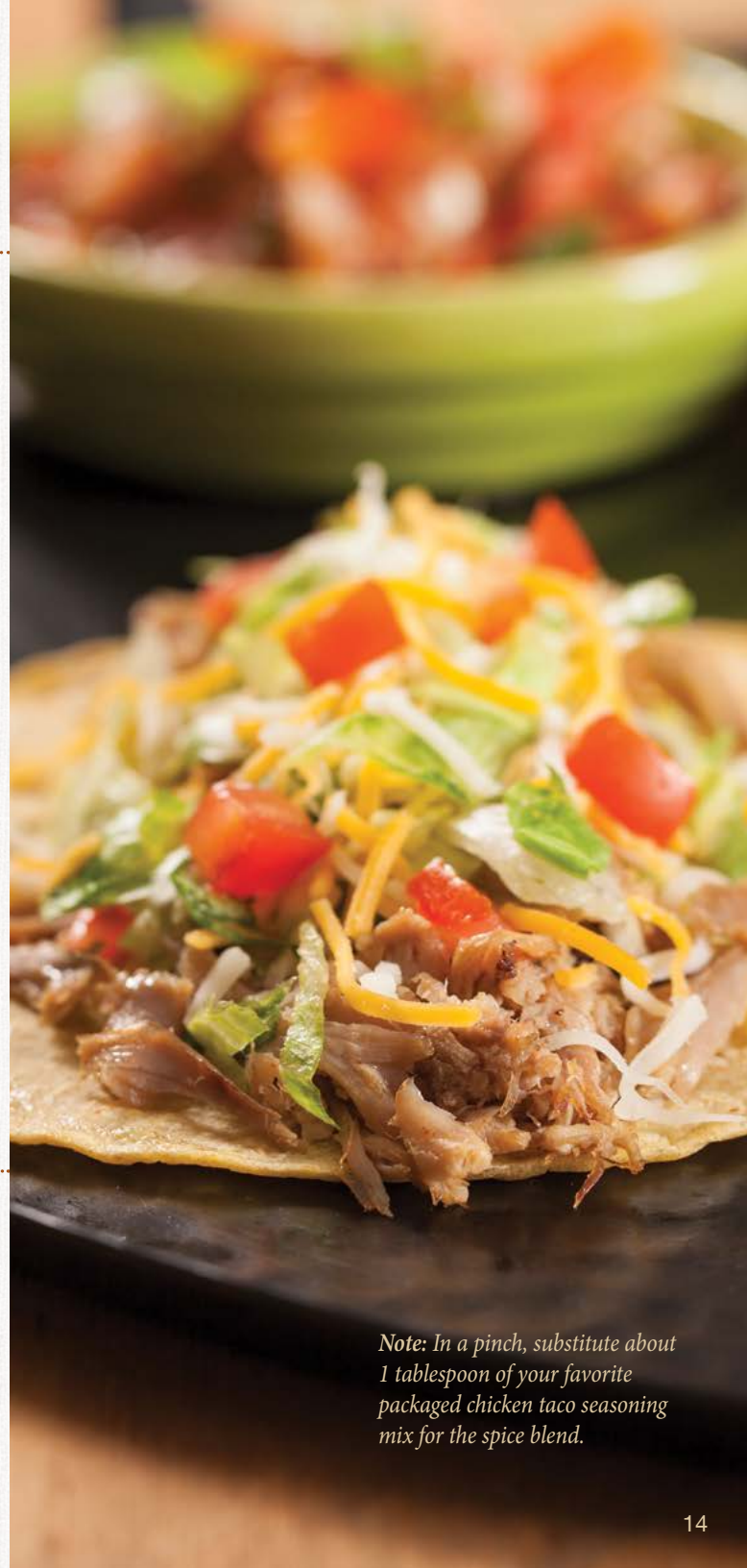
#### For the Filling & Toppings:

- 1 Maple Leaf Farms Roast Half Duck\*, thawed
- 1 Tbsp. Vegetable Oil
- 3 Tbsp. Water
- 12 Ready-to-eat Regular-size Taco Shells,  
warmed according to package directions
- 16 oz. can Refried Beans (*or make your own*)
- Shredded Iceberg Lettuce or Finely-shredded Cabbage
- Chopped Tomatoes
- To Taste, Shredded Cheddar Cheese or Mexican Cheese Blend
- Prepared Salsa
- Light Sour Cream (*optional*)

*\*You can also use Fully Cooked All Natural Pulled Duck Leg, shredded Duck Leg Confit meat or Rotisserie Half Duck meat.*

### Directions

1. Make the spice blend: Add the ingredients to a bowl and stir well to combine.
2. Make the fillings and toppings: Shred enough duck meat to yield 2-1/2 cups. Heat the oil in a nonstick skillet over medium heat. Add the duck and spice blend and stir to combine. Stir in the water and cook, covered, for 3 minutes, stirring frequently. Divide the filling among the taco shells. Add refried beans if you like. Top with the lettuce and tomatoes, and sprinkle with cheese. Spoon on the salsa and sour cream, if desired. Serve immediately.



*Note: In a pinch, substitute about 1 tablespoon of your favorite packaged chicken taco seasoning mix for the spice blend.*

# Thai BBQ Duck Kabobs

*entrée*

6 Servings

## Ingredients

- |  |  |
|--|--|
| 1 cup Soy Sauce  | 1 tsp. Cornstarch  |
| 1/2 cup Rice Vinegar   | 2 tsp. Cold Water  |
| 1/2 cup Brown Sugar  | 3 each Red Bell Peppers, cored,<br>seeded, cut into 2-inch<br>chunks |
| 1/4 cup Honey  | 12 each Green Onions,<br>cut into 3-inch pieces                      |
| 2 tsp. Sesame Oil  | 2 each Zucchini, cut into 1-inch<br>thick slices                     |
| 1 tsp. Minced Fresh Ginger   | Wooden Skewers,<br>soaked in water                                   |
| 2 tsp. Minced Fresh Garlic   |  |
| 2 tsp. Finely Minced Red Chili<br>Pepper   |  |
| 1/4 cup Minced Cilantro  |  |
| 3 (7.5 oz) Maple Leaf Farms<br>All Natural Boneless Duck<br>Breasts*, skin removed |  |

## Directions

1. Whisk together soy sauce, vinegar, brown sugar, honey, oil, ginger, garlic, red chile and cilantro to make the marinade. Set aside.
2. Remove the skin from the duck breasts and save for another use or make duck cracklings. Cut the duck breast meat into 2-inch cubes. Put in a container and pour 1/2 of the marinade over the duck. Marinate, covered, in the refrigerator for 2–6 hours.
3. Meanwhile, pour the other half of the marinade in a small saucepan over low heat. Simmer for about 3 minutes, stirring occasionally. Dissolve cornstarch in water. Add to the sauce. Continue simmering for another 2 minutes. Remove from heat. Serve at room temperature (but refrigerate any leftover sauce).
4. Drain the duck and discard the marinade it was in.
5. Thread duck cubes on skewers, alternating with pieces of red bell pepper, green onions and zucchini.
6. On a preheated grill or under a broiler, cook the skewers for 3–4 minutes on each side. When done, the duck still should be slightly pink in the center.
7. Serve the kabobs with the sauce.



*\*Or use convenient Duck Breast Meat Trim that comes in boneless, skinless pieces.*

## Duck Chili

### Ingredients

- |  |  |
|--|--|
| 2 lbs. Maple Leaf Farms<br>All Natural Ground Duck*                        | 24 oz. Dark Beer                               |
| 2 Tbsp. Maple Leaf Farms<br>Rendered Duck Fat**, divided                   | 2 cups Chicken Stock                           |
| 3 Tbsp. Ground Cumin, divided  | 6 oz. Tomato Paste                             |
| 1 large Red Onion, chopped   | 28 oz. Canned Tomatoes                         |
| 4 Garlic Cloves, minced  | 24 oz. Canned Great Northern<br>Beans, drained |
| 2 Jalapeño Peppers, minced<br>(remove seeds to reduce heat,<br>if desired) | 8 oz. Can Whole Kernel Corn,<br>drained        |
| 2 Red Bell Peppers,<br>cored and chopped                                   | To Taste, Hot Sauce                            |
| 3 Tbsp. Chili Powder   | <b>Optional Toppings:</b>                      |
| 1 Tbsp. Dried Oregano  | Sour Cream                                     |
| 1 tsp. Cayenne Pepper  | Shredded Cheese                                |
| 1 tsp. Salt  | Chopped Scallions                              |
|  | Fresh Cilantro, rough chopped                  |

### Directions

1. Heat 1 tablespoon duck fat in a large pot over medium-high heat. Add ground duck; sprinkle with salt and pepper to taste and 1 tablespoon cumin. Cook meat until just slightly browned, stirring occasionally to break it into small pieces. Remove duck from pot and set aside.
2. Return pot to medium-high burner and add remaining duck fat. Add onions, garlic, jalapenos and red peppers to pot and sauté 3 minutes, stirring so that garlic doesn't burn. Stir in chili powder, oregano, cayenne pepper, salt and remaining 2 tablespoons cumin. Sauté 2 minutes, stirring frequently.
3. Add beer and stock to pot. Stir, scraping up the bits from the bottom of the pot. Add tomato paste and mix well. Add the tomatoes and the duck, then bring to a boil. Reduce heat and simmer covered 1 hour.
4. Stir in beans, corn and hot sauce. Cook uncovered for 30 minutes, or until chili is thick.
5. Serve and enjoy, topping each bowl with sour cream, cheese, scallions and/or cilantro (optional).



*\*Use convenient skinless, boneless Duck Breast Meat Trim, cut into 1-inch pieces (1.5 lbs.), or use our Ground Duck Meat.*

*\*\*Substitute with vegetable oil, if desired.*



## Duck Salad with Raspberry Walnut Vinaigrette

salad

1 Serving

### Ingredients

#### Salad:

1/2 cup Maple Leaf Farms Roast Half Duck Meat\*, shredded  
3 cups Mesclun Lettuce Mix  
1/8 cup Bleu Cheese Crumbles  
1/3 cup Halved Cherry Tomatoes  
1/4 cup Spiced Walnuts  
(recipe follows)  
Fresh Raspberries  
1/4 cup Raspberry Vinaigrette

To Taste, Salt & Pepper

#### Spiced Walnuts: (2 Cups)

2 Tbsp. Butter  
1/2 tsp. Ginger Powder  
1/2 tsp. Chili Powder  
1/4 tsp. Cayenne Pepper  
2 Tbsp. Sugar  
1 Tbsp. Honey  
2 cups Walnut Halves



\*Rotisserie Half Duck may be substituted for Roast Half Duck.

### Directions

1. Toss mesclun lettuce, bleu cheese, cherry tomatoes, walnuts and vinaigrette. Season with salt and pepper.
2. Arrange salad on plate, top with duck. Garnish with raspberries.

#### Spiced Walnuts:

1. Line baking sheet with foil. Spray with cooking spray.
2. Melt butter in large non-stick saute pan; add ground spices and cook briefly until fragrant. Add sugar and honey. Melt sugar. Add nuts. Cook until nuts are well coated and slightly darker in color, about 5 minutes. Place on baking sheet and spread out to dry.

## Duck Fat Roasted Potatoes

side dish

4 Servings

### Ingredients

2-1/2 Tbsp. Maple Leaf Farms Rendered Duck Fat  
2 lbs. Russet Potatoes, cut into 2-inch chunks  
2 Tbsp. Salt  
1 Tbsp. White Vinegar

Salt and Pepper, to taste  
1 Tbsp. Fresh Rosemary, rough chopped  
1/4 cup Shredded Parmesan Cheese



### Directions

1. Heat oven to 500°F and remove duck fat from fridge. Place potatoes in a large pot and fill with water until potatoes are covered. Add 2 tablespoons salt and the vinegar. Bring water to a boil, reduce to a simmer, and cook 5 minutes. Drain and transfer potatoes to a large bowl.
2. Add fat to bowl and toss. Season with salt and pepper to taste, and then toss again. Spread potatoes out in a thin layer on a large rimmed baking sheet.
3. Bake for 20 minutes. Remove from oven, flip potatoes over and sprinkle with rosemary and parmesan. Bake another 20 minutes. Remove potatoes from oven, serve and enjoy.

# Duck Bacon Chocolate Truffles

*dessert*

48 Servings

## Ingredients

8 oz. Maple Leaf Farms Duck Bacon	2 Tbsp. Molasses
12 oz. Pecans	1/2 tsp. Salt
3 Tbsp. Brown Sugar	12 oz. Milk Chocolate, chopped
3/4 cup Heavy Cream	12 oz. Dark Chocolate, chopped

## Directions

1. Preheat skillet over medium-high heat. Place single layer of duck bacon in skillet. Cook 4 minutes per side. Remove bacon to paper towels. Repeat until all 8 ounces of bacon have been cooked.
2. Add pecans to same skillet. Stir 2 to 3 minutes until toasted. Remove from skillet.
3. Cut up bacon slices and place in food processor. Add pecans and brown sugar. Process, pulsing until fine crumbs. Reserve 1 tablespoon crumbs for topping truffles.
4. Heat cream, molasses and salt in saucepan until boiling. Remove from heat; let stand 15 minutes.
5. Spread milk chocolate in 8x8x2-inch dish or pan. Add bacon mixture.
6. Return cream mixture to simmer. Pour over milk chocolate and bacon mixture. Let stand 5 minutes. Stir until chocolate is melted and mixture is blended. Press plastic wrap over surface of chocolate. Chill 2 to 3 hours.
7. Remove chocolate from refrigerator. Working quickly, spoon portions of chocolate mixture and roll in palms of hands to form 3/4-inch balls. Place on parchment paper-lined baking sheet. Chill until very firm, 20 minutes in freezer or several hours in refrigerator.
8. Melt dark chocolate in top of double boiler. Roll chilled truffles in melted chocolate. Place on parchment paper-lined surface. Sprinkle about half of truffles with reserved crumb mixture. Let stand until chocolate firms.



## COMMITMENT TO *Quality*

Maple Leaf Farms offers you a variety of delicious and convenient products that make serving duck at home easy and rewarding. We want our products to bring something special to your table, and for us, this means a commitment to quality on every level—beginning with the farm.

Since 1958, our ducks have been raised with pride on independent, family-owned farms. Our partner farmers possess a genuine care and commitment to raise the best duck possible. Our ducks are fed an all-natural diet of corn, soy and wheat that we produce in our own feed mills. No animal proteins, growth promotants or antibiotics are used in our feed.

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# *Enjoy Duck!*



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P.O. Box 167 • Leesburg, IN 46538

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