



MAPLE LEAF FARMS BONELESS/SKINLESS

# DUCK LEG CONFIT MEAT

Discover the difference Maple Leaf Farms duck leg confit meat can make on your menu. We prepare our duck leg confit meat in the time-honored French tradition, which is sure to please the most discriminating guest. Duck leg confit meat is perfect in soups, salads or sandwiches.

## Boneless/Skinless Duck Leg Confit Meat

Maple Leaf Farms Code: 003682210

Size: 5-2 lb. packages

Wgt./Case: 10 lbs.

## Also available: Duck Leg Confit Bone-In

Maple Leaf Farms Code: 002680108

Size: 8 oz. (12 portions per case)

Wgt./Case 6 lbs.

## Duck A L'Orange Sandwich

Yield: about 12 servings with about 1½ Cups dressing

### Ingredients:

Maple Leaf Farms Boneless/Skinless Confit Meat	(About 2 pounds)
Plain low-fat yogurt	8 Ounces / 1 Cup
Mayonnaise	3 Tablespoons
Dried currants	½ Cup
Green onion, sliced	3 Tablespoons
Slivered toasted almonds	3 Tablespoons
Crystallized ginger, finely chopped	2 Tablespoon
Orange zest	1½ Teaspoons
Salt	To taste
Croissants	12
Mixed greens	4 Ounces

1. Follow directions for duck preparation.
2. In a medium bowl combine yogurt and mayonnaise. Stir in almonds, currants, green onion, ginger and zest. Salt to taste.
3. Slice croissants in half horizontally. Arrange confit meat on one half of croissant. Drizzle duck meat with 2 Tablespoons orange-currant dressing. Top with greens and croissant half. Serve immediately or wrap and refrigerate up to 4 hours.



For more information call 1-800-348-2812, select option 2 or visit [www.mapleleafarms.com/foodservice](http://www.mapleleafarms.com/foodservice).

FS0015 03/19/08 5M