

Get in the Groove with DUCK WINGS



Tired of the same old wing? Buck the establishment and turn your customers on to Maple Leaf Farms' Fully Cooked Duck Wing Drummettes! Our tender and delicious duck wings are wrapped in a crispy, golden brown coating—far out as an appetizer, entrée or snack. Duck wings are dynamite!



DUCK WINGS

Product Benefits

- Fully Cooked
- Deep fry from frozen or thawed state
- Cooks in minutes
- Easy to portion as an appetizer or entree
- Radical twist on a consumer favorite

Product Details

- Fully Cooked Duck Wing Drummettes
- Item Code number: 003565010
- Case weight: 10# - 5/2lb packages
- Approximate piece size: 2 oz.
- Case dimensions: 15.5 x 10.5 x 4.25
- Individually Quick Frozen



Photo: Duck Wings with Bangin' Blackberry BBQ Sauce

SAUCE RECIPES

Slammin' Spicy Hoisin Sauce

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|---------------|-----------------------------|
| 12 | large garlic cloves, minced |
| ¼ cup | hot chile sauce with garlic |
| 2 Tbsp | sesame seed oil |
| ¼ cup | soy sauce |
| ¼ cup + 1 tsp | Japanese rice vinegar |
| ½ cup | hoisin sauce |
| ½ tsp | sugar |
| 2 Tbsp | water |

Mix all ingredients together. Blend well. Keep refrigerated until use. Use at room temperature.

Call 1-800-348-2812, press 2 for a service specialist to request a free sample, dig it?

Bangin' Blackberry BBQ Sauce

Yield: 2⅓ cups

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|--------|---|
| 2 cups | prepared BBQ Sauce
(Honey and Smoke work well) |
| ⅔ cup | pureed blackberries strained |

Thaw Blackberries if using frozen. Puree berries and strain. Mix with BBQ sauce.

Note: Blueberries or Raspberries may be substituted if desired.