



HUNTING FOR SOME FRESH
MENU IDEAS?



Coconut Crusted Satays

Take aim at these deliciously easy menu ideas or

APPETIZER

Coconut Crusted Satays

Duck Tenderloins hand crusted with sweet coconut and served on skewers with Caribbean Dipping Sauce

Product: Coconut Crusted Duck Satays

Caribbean Pineapple Dipping Sauce

Ingredients

2¾ cups pineapple preserves
½ cup minced garlic
1½ cups coconut milk (unsweetened)
¼ cup plus 3 Tbsp Captain Morgan Parrot Bay Rum
1 Tbsp. ground dry mustard
¾ cup orange juice

Instructions

Thoroughly blend all ingredients in a food processor. Pour Caribbean Pineapple Sauce into serving dish. Refrigerate any leftover sauce.

Duck is a versatile
protein that can be
used as an appetizer,
salad or entrée.

SALAD

Duck Apple Salad

Shredded Duck Confit Meat, Granny Smith apples, celery root and walnuts in a creamy dressing

Product: Duck Leg Confit Meat (Boneless/Skinless)

Yield: 1 salad

Ingredients

3 oz. Maple Leaf Farms Duck Leg Confit Meat (Boneless/Skinless)
3 oz. Granny Smith apples, julienne
3 oz. celery root, julienne
2 oz. walnuts, chopped
3 Tbsp. mayonnaise
1 tsp. basil, chopped
1 tsp. parsley, chopped
2 tsp. lemon juice
½ tsp. salt
¼ tsp. pepper

Garnish Ingredients

Sun-Dried tomato oil (6 sun-dried tomatoes and 3 oz. olive oil)
Parsley oil (½ bunch of parsley and 3 oz. olive oil)
cherry tomatoes, quartered
parsley

Instructions

1. Combine apples, celery, walnuts, mayonnaise, basil, parsley, lemon juice, salt, and pepper. Place on plate.
2. Place chilled Maple Leaf Farms Duck Leg Confit Meat on top of apple mixture.
3. To make sun-dried tomato oil, puree 6 sun-dried tomatoes with 3 oz. olive oil.
4. To make parsley oil, puree ½ bunch parsley with 3 oz. olive oil.
5. Dress plate with sun-dried tomato oil, parsley oil, tomatoes, and parsley.

set your sights on the back for even more options!

PASTA

Duck Penne Pasta

Pulled Duck Meat tossed with penne pasta, in a savory fresh tomato, olive and bacon sauce

Product: All Natural Fully Cooked Pulled Duck Meat

Yield: 6 servings

Ingredients

3 cups onions, chopped
4 tsp. garlic, minced
½ cup bacon, cooked and chopped
1½ lbs. Maple Leaf Farms Pulled Duck Meat
4 cups tomatoes, chopped, drained
½ cup black olives, sliced
1 cup dry red wine
2 tsp. salt
½ tsp. black pepper
8 cups cooked penne pasta
4 Tbsp. fresh basil, julienne
½ cup grated Parmesan cheese

Instructions

1. Heat Maple Leaf Farms Duck Meat and onions in a saucepan over medium heat for 5 minutes. Stir occasionally.
2. Stir in garlic and bacon. Cook for 5 minutes. Add red wine. Reduce by half.
3. Add tomatoes, olives, salt, and pepper. Simmer for 25–30 minutes, stirring occasionally.
4. Meanwhile, cook penne pasta according to package directions.
5. Toss sauce and pasta. Stir in basil. Garnish with Parmesan cheese. Serve immediately.

OTHER ENTRÉES

BBQ Duck Pizza

Pulled Duck Meat, red onions and smoked Gouda cheese on a thin, crispy crust

Product: All Natural Fully Cooked Pulled Duck Meat

Yield: 2 - 8 inch pizzas

Ingredients

2 8-inch pizza doughs, par cooked
½ cup honey smoke BBQ sauce
7–8 oz. Maple Leaf Farms Pulled Duck Meat
¾ cup sautéed, sliced red onion
1 cup shredded mozzarella cheese
½ cup shredded smoked Gouda cheese

Instructions

Spread BBQ sauce over pizzas. Top evenly with remaining ingredients and bake.



BBQ Duck Pizza

MORE APPETIZERS

Almond Breaded Duck Tenderloins

Crispy Almond Breaded Duck Tenderloins with Blackberry BBQ Sauce

Product: Almond Breaded Duck Tenderloins

Duck Potstickers

Delicious duck and vegetable Chinese dumplings served with Hoisin Dipping Sauce

Product: Duck Potstickers

Peking Duck Egg Rolls

Traditional Peking duck meat, tender vegetables and Chinese spices wrapped in a crispy egg roll

Product: Peking Duck Egg Rolls

Duck Leg Quesadilla with Cheese

Hardwood smoked duck leg meat and pepper jack cheese wrapped in a bite-sized flour tortilla

Product: Duck Leg Quesadilla with Cheese, or Duck Leg Quesadilla with Black Beans

MORE SALADS

Raspberry Walnut Vinaigrette Duck Salad

Tender Pulled Duck Meat and spring greens tossed with a raspberry walnut vinaigrette and sprinkled with Maytag bleu cheese crumbles

Product: All Natural Fully Cooked Pulled Duck Meat

Crispy Asian Duck Salad

Almond Breaded Duck Tenderloins, lettuce, water chestnuts, peppers and carrots tossed with a light Asian dressing

Product: Almond Breaded Duck Tenderloins

Mango Vinaigrette & Spiced Pecans Duck Salad

Pulled Duck Meat, spiced pecans, red bell peppers and greens tossed with a mango vinaigrette dressing

Product: All Natural Fully Cooked Pulled Duck Meat



For more information, or to request a product sample, please call 1-800-348-2812, press 2 to speak to a Service Specialist. Or visit www.mapleleafarms.com/foodservice

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MORE PASTAS

Bowtie Pasta with Duck & Pesto

Duck Sausage, red peppers, onion, diced tomatoes, and shredded parmesan cheese over bowtie pasta

Product: Duck Sausage

Duck Ravioli

Ravioli filled with tender duck meat and spices in a tomato herb sauce

Product: Duck Leg Confit Meat (Boneless/Skinless)

Fettuccini with Duck & Mushroom Ragout

Ragout of sliced Rotisserie Duck Breast and three types of mushrooms served over fettuccini

Product: Rotisserie Flavored Boneless Duck Breast

MORE ENTRÉES

Duck Pesto Pizza

Cilantro Pesto Pizza with Shredded Duck Confit Meat

Product: Duck Leg Confit

Duck Stir-Fry

Asian stir-fry with moist Duck Tenderloins, sugar snap peas, fresh asparagus and garlic

Product: Marinated Duck Tenderloin Halves

Duck Tacos

Pulled Duck Meat, spices, tomatoes and cheese

Product: All Natural Fully Cooked Pulled Duck Meat

Duck Burrito

Pulled Duck Meat with a Chipotle BBQ Mole

Product: All Natural Fully Cooked Pulled Duck Meat



Duck Stir-Fry