



Canada's #1 Brand for 60 years.

## Duck Recipes

### Eggs Benedict w/Smoked Duck Breast

**Serves 6**

#### **Ingredients:**

- 6 eggs
- 1 King Cole fully cooked Smoked duck breast
- 3 English Muffins, split into 6 halves
- KNORR Hollandaise sauce or scratch
- Salt & Pepper to taste. Paprika or Parsley optional.

#### **Prep/Cooking:**

1. Score the skin of the duck breast (cross-hatch) and place skin-side down in a non-greased skillet. Heat on med-high for 10 minutes; skin should be crispy. Set aside and keep warm.
2. Using an Egg Poacher, heat water and place eggs in the 6 holders. Simmer for 3-5 minutes until eggs are soft-cooked, Set aside/warm.
3. Prepare Hollandaise sauce as directed.
4. Assemble 6 English muffin halves. Slice duck breast into med-size slices. Place one egg and 3-4 slices of duck on each muffin. Add sauce, salt & pepper to taste. Garnish with parsley or paprika if desired.

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