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## Duck Recipes

### Smoked Duck Breast on a Blonde Beer & Maple Syrup Mango Chutney

**Serves 4 - Preparation 30 minutes**

**Chef Martin Lamothe**

Chef exécutif Hôtel et Suites Le Dauphin de Drummondville



#### Ingredients:

- 1 Smoked Duck Breast Chutney
- 1/2 fresh mango, diced
- 1/2 red onions, diced
- 1/2 tomatoes, diced
- 1/2 different colour peppers, diced
- 1 green onion, chopped
- Drop Tabasco sauce
- 5 mL minced ginger
- 10 mL olive oil
- 30 mL blonde beer
- 30 mL maple syrup

#### Prep/Directions:

Mix all ingredients together and marinate for a few hours in refrigerator.

#### Presentation:

Finely slice the smoked duck breast and lay slices on the chutney, add a few maple syrup drops just before serving.

**King Cole Ducks Ltd.**  
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