



Canada's #1 Brand for 60 years.

Duck Recipes

Whole Duck



You've got to try the Duck!

5 Tips to Roast Duckling Greatness:

1. Pre-cooking: Sprinkle sea salt on the duck, inside and out, then stuff cavity with onion, apple and celery chunks. (Discard before serving)
2. Oven roast (325F for average 4-6 lb/2-2 2/3kg bird) for approximately 2.5 to 3 hrs. or until skin is crisp, golden brown and the legs move freely.
3. Wild rice is the ideal starch to accompany the duck. Fruit chutneys or sauces are also ideal 'plate partners'.
4. Do not carve. Use poultry shears to cut the bird in half down the breast, then along each side of the backbone, then between the leg and breast.
5. Drink red wine to salute your new-found "culinary courage" and greatness as a chef.

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