



DUCK BURGERS & DUCK FAT FRIES

Put a creative twist on burgers and fries with Maple Leaf Farms duck!
Unique and lean burger and fry options ready for foodservice.

JALAPEÑO DUCK BURGERS

Prep Time: 30 min; 3 hr inactive

Cook Time: 7 min

Ready Time: 4 Hours

Servings: 6

INGREDIENTS:

- 2 lbs. Maple Leaf Farms Ground Duck Meat
- 1/2 cup Spanish Onion, finely chopped
- 6 Jalapeño Chillies, seeded & finely chopped
- 2 Cloves Garlic, finely minced
- 3 Tbsp. Finely Chopped Fresh Cilantro
- 6 Kaiser Buns
- Leaf Lettuce, as needed
- Mango Salsa, optional
- 2 Mangoes, peeled and cubed
- 1 cup Spanish Onion, finely chopped
- 1 Clove Garlic, minced
- 1 Jalapeño, minced
- 1 Red Chili Pepper, minced
- 3 Tbsp. Chopped Fresh Cilantro
- Juice from 1 Lime
- Salt, to taste
- Plantain Chips, optional



DIRECTIONS:

For salsa, mix all ingredients together and refrigerate for at least one hour.

Combine ground duck, onion, jalapeño, garlic and cilantro. Divide into 6 portions; shape into patties. Refrigerate covered for 2 hours. *(Tip: Freeze burgers until slightly firm and place directly on the grill.)*

Preheat grill and prepare grate. Place patties on hot grill over medium heat. Flip when the bottom sides are marked. Cook about 5-7 minutes or until desired doneness has been reached.

Cut kaiser buns in half horizontally. Arrange leaf lettuce on bottom half. Place duck burger on lettuce. Top with mango salsa and upper half of bun. Serve with remaining mango salsa and plantain chips, if desired.

DUCK DUCK POUTINE

A comfort food classic! This quick and easy Duck Poutine recipe is packed with savory and tangy flavor. Traditional Canadian poutine with a Duck upgrade. Try this with our pulled duck or with our fully-cooked Roast Half Duck or Duck Confit.

Prep Time: 5 min.
Cook Time: 40 min.

Ready Time: 45 min.
Servings: 4–6

INGREDIENTS:

- 6 cups French Fries frozen or hand cut- for quick preparation we recommend frozen
- 1 lb. Maple Leaf Farms fully-cooked **All Natural Pulled Duck Leg Meat**
- 3-4 Tbs. Maple Leaf Farms **All Natural Duck Fat**
- White Cheddar Cheese Curds
- Green Onions
- 2 Tbs. butter
- 3 Tbs. flour
- 2 cups beef broth or Rich Duck Stock

DIRECTIONS:

Duck Fat Fries – Preheat air fryer or oven to 350°F. While preheating, add 1-2 Tbs. of **duck fat** to air fryer or pan. Once preheated, place french-fries in air fryer for 5-10 min (toss half way through) OR bake in oven according to frozen french-fry package directions.

Pulled Duck & Duck Fat Gravy – While french-fries cook, place a small amount of oil in a large sauce pan on medium high heat. Place 1 lb. of **pulled duck leg meat** in pan and reheat for 5-10 minutes (duck is already fully-cooked). Removed duck meat from the pan. Bring to a simmer and add in 2 Tbs. of **duck fat** and 2 Tbs. butter. When melted, add in 3 Tbs. flour and whisk until bubbly for 3-5 min. Add in 2 cups beef broth or duck stock and whisk for 5 min until gravy forms.

Assemble Poutine – Place 1–1½ cups french-fries in bowl. Top with pulled duck & white cheddar cheese curds. Drizzle duck fat gravy on top. Finish under the broiler to melt the cheese for 3-5 min. Garnish with green onions and serve.

