

# WELCOME TO THE DUCK SIDE. IT'S TASTY OVER HERE.

We're excited to share our love of duck with you. Duck was our first product in 1985, and it's remained an important part of what we do ever since. The duck farmers we work with share our vision of a more humane and sustainable way of rearing ducks: in free-roam barns, on a wholesome diet, without any antibiotics or hormones.

From whole duck to all the tasty parts, D'Artagnan offers a wide selection of duck products. You are about to discover six of them inside this gift box. We hope you will enjoy them all!

## GET YOUR DUCKS IN A ROW



### DUCK MAGRET BREAST (PRONOUNCED MAH-GREY)

Duck breast offers juicy red meat; sometimes called "duck steak" because of the similar preparation and results.



### DUCK & ARMAGNAC SAUSAGE

With duck, duck liver, pork and Armagnac, these sausages are inspired by the flavors of Southwest France.



### UNCURED DUCK BACON

Yes, duck bacon is real. This tasty alternative to pork bacon can be used in all your favorite bacon recipes.



### DUCK LEG CONFIT

Ready-to-eat, meaty duck legs slow-cooked in aromatic juices until tender; versatile and delicious. Easy to shred.



### DUCK TERRINE MOUSQUETAIRE

Ready-to-eat, classic country-style pâté with duck, all-natural pork, prunes and Armagnac, typical flavors of Southwest France.



### DUCK RILLETES (PRONOUNCED REE-YET)

Ready-to-eat, slow-cooked duck legs, shredded until spreadable. Serve with other charcuterie and cheese, or just with bread.

# PREPARING, COOKING & SERVING TIPS

## DUCK MAGRET BREAST

- Before cooking, allow duck breasts to come to room temperature, and thoroughly pat dry with a paper towel before seasoning.
- Using a sharp knife, score the duck breast skin in a cross-hatch pattern being careful not to cut into the meat. This will help render the fat and crisp the skin.
- Always use an instant-read thermometer to check for doneness: rare, 120-130 degrees F; medium-rare, 130-140 degrees F; and medium, 140-150 degrees F.
- Remove duck breasts about 5 degrees before the desired temperature is reached. We recommend medium-rare for tastiest results. Allow to rest for 5-7 minutes before cutting or serving.
- If carving, always slice duck breasts perpendicular to the natural grain for tenderness. Thin slices are best.
- Save rendered fat for another use, like sautéing vegetables, roasting potatoes, or browning poultry.
- Replace beef steak with duck breast (sometimes called "duck steak") for a sophisticated, yet simple, meal. Deglaze pan-drippings with red wine and demi-glace. Reduce before adding a little butter for a rich pan sauce.

## DUCK & ARMAGNAC SAUSAGE

- Cook sausages over moderate heat to prevent bursting.
- When turning sausages in a pan or on the grill, use tongs and a gentle hand so you don't lose precious juices.
- Remove sausages from their casings to use in recipes that call for ground meats.
- Try grilled links with prune or fig jam on crusty bread. Add to your favorite soup or stew. Give your favorite pasta recipe a French twist.

## UNCURED DUCK BACON

- Duck Bacon can be served medium-rare. Heat in a pan over a medium flame to desired doneness.
- Duck Bacon will not crisp as much as traditional pork bacon. Be mindful not to overcook.
- Not just for breakfast, use duck bacon in all of your favorite bacon recipes.

## DUCK LEG CONFIT

- Our Duck Confit is fully cooked, just heat it on the grill, under the broiler, or in a skillet until the skin is crisped to your liking, or until heated through.
- Either serve the leg whole, or shred the meat and skin off the bone.
- Serve crisped duck confit with a salad dressed in a tangy vinaigrette as a light lunch or supper.
- When de-boned and shredded, duck confit can be tossed in soups, stews, salads, pastas, and grain bowls, or used as a filling in tacos, spring rolls, sandwiches, and more. Use your imagination!

## DUCK TERRINE MOUSQUETAIRE

- Remove Terrine Mousquetaire from the refrigerator at least 20 minutes before serving. To remove from its container, gently squeeze and flex the sides of the terrine while inverted until the pâté slides out. You can also ease it out gently with a butter knife, if needed. If desired, remove excess soft fat with a spoon before serving. Slice or cube.
- Serve with your favorite bread or crackers, condiments like mustard or preserves, and cut fruit.

## DUCK RILLETES

- Serve Duck Rillettes at room temperature with cornichons and sliced baguette. Also delicious in a sandwich or spread on cucumber slices as a snack.
- Use as wonton stuffing, salad topper, or serve with tortillas.