

BREAD DRESSING

1/2 cup butter/margarine *1 1/2 cups diced celery*
1/2 cup fine chopped onion *1 1/2 tsp salt*
1 1/2 tsps poultry seasoning *1/4 tsp white pepper*
1 cup unpeeled diced apples *2 eggs, beaten*
8 cups crust free day old bread cubes,
lightly packed.

Directions:

Melt butter or margarine in large skillet. Stir in celery and onion. Cover and cook slowly just until vegetables are tender. Remove from heat and stir in bread cubes, salt, poultry seasoning, apples and pepper. Add eggs and mix. Bake for 30 minutes on 350°.

SOUTHERN STYLE CORNBREAD DRESSING

5 to 6 slices bacon diced *1 cup diced celery*
1/3 cup chopped onion *1/4 cup water*
1 tsp poultry seasoning *1/2 tsp salt*
3/4 cup chicken bouillon
3 cups cornbread cubes, made from mix or
favorite recipe (1/2 inch cubes)
3 cups toasted bread cubes (1/2 inch cubes)

Directions:

Cook bacon until crisp. Drain on paper towel. Save 2-3 Tblsp drippings. Add celery, onion, and water to drippings and cook over low heat until vegetables are tender. Combine cornbread and bread cubes, poultry seasoning, salt, and bacon in mixing bowl. Pour vegetable drippings and bouillon over cornbread mixture, mix lightly.

Would you or a Friend like a Catalog?

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BURGERS, SMOKEHOUSE[®]

SIMPLE TRADITIONS SINCE 1952



SMOKED DUCK BREAST

or



LEG & THIGH QUARTERS

REFRIGERATE UPON ARRIVAL

**FREEZE IF NOT BEING USED IN 28 DAYS
MAY BE FROZEN FOR UP TO 6 MONTHS**

**Boneless Duck Breast individually packaged.
Duck quarters consisting of Drumstick and Thigh.**

Cured, cooked and smoked.

Fully cooked and ready to eat.

See heating and serving instructions inside.

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SMOKED DUCK LEGS AND THIGHS

FULLY COOKED – READY TO EAT
– BONE-IN LEG QUARTERS –

Conventional Oven Heating:

1. Thaw completely.
2. Preheat oven to 325°.
3. Remove leg quarters from vacuum packaging.

Place leg quarter in shallow pan.

Place one teaspoon margarine under meat and add 1/4 cup water, cover tightly with foil and place in oven.

Heat for approximately 30 to 45 minutes or until internal meat temperature reaches 138 to 145 degrees.

Note: Time may vary as oven temperatures may vary.

Microwave Heating:

1. Thaw completely.
2. Make 2 or 3 slits in packages.
3. Place on microwave safe dish.
4. Microwave on High 2 1/2 to 3 minutes.

Note: Time may vary as oven temperatures may vary.

Try our delicious dressing recipes on back page.

DUCK LEGS AND THIGHS With Dressing

1. Thaw quarters completely.
2. Preheat oven to 325 degrees.
3. Prepare dressing per instructions and place in baking dish.
4. Lay duck quarters on top of dressing and heat for 30 to 45 minutes.

SMOKED DUCK BREAST

Conventional Oven Heating:

1. Preheat oven to 325°.
2. Remove breast from package wrapper and place breast in baking dish.
3. Place 1/2 tsp. margarine under breast and pour scant 1/4 cup water over meat. Cover tightly.
4. Bake for 30 to 45 minutes or until internal meat temperature is 135°.

Microwave Heating:

1. Make two or three slits in package.
2. Place on microwave safe dish.
3. Microwave on High 3 to 4 minutes.

If you do not use a turntable, rotate dish half way through microwave heating process.

Note: Times and temperatures may vary as ovens and microwave temperatures vary.

Serving Suggestions:

May be served with rice, noodles or with your favorite dressing. See our dressing recipes on the back page.

Great for a quick easily prepared meal. Just add potatoes, vegetables, and bread.

Garnish platter with green vegetables and sliced fresh fruit for a mouth-watering presentation.