

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
- SMOKEHOUSE -

# SMOKED DUCK

WHOLE | BREAST



**FULLY COOKED. READY TO HEAT & SERVE.**

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.



# SMOKED DUCK

## GETTING STARTED

- Thaw product completely in refrigerator.
- Remove product from packaging and discard vacuum packaging, netting, and/or plastic film.
- Pre-heat oven to 325° F. and proceed to heating instructions below.
- Let rest 15 minutes before serving.

*Note: Heating time is approximate due to the variability of ovens. DO NOT OVERHEAT*

## HEATING WHOLE SMOKED DUCK

### CONVENTIONAL OVEN HEATING:

1. Wrap duck tightly in foil. Place in roaster.
2. Place in preheated oven and allow to warm to desired temperature approximately 45 to 60 minutes.

### MICROWAVE HEATING:

1. Place duck on microwave dish.
2. Cover with paper towel.
3. Heat for 7 minutes. If microwave does not have revolving turntable, turn duck and heat an additional 7 minutes or until heated to desired temperature.

## BONELESS SMOKED DUCK BREAST

### CONVENTIONAL OVEN HEATING:

1. Remove breast from package wrapper and place breast in baking dish.
2. Place ½ tsp. margarine under breast and pour scant ¼ cup water over meat. Cover tightly with foil and place in oven.
3. Bake for 30 to 45 minutes or until internal meat temperature is 135°.

### MICROWAVE HEATING:

1. Place on microwave safe dish.
2. Microwave on high 3 to 4 minutes. If you do not use a turntable, rotate dish half way through microwave heating process.



## SERVING SUGGESTIONS

- May be served with rice, noodles or with your favorite dressing. See our dressing recipes following.
- 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.

### RECIPE IDEA

#### BREAD DRESSING

½ cup butter/margarine	1 ½ cups diced celery
½ cup fine chopped onion	1 ½ tsp. salt
1 ½ tsps poultry seasoning	¼ tsp white pepper
1 cup unpeeled diced apples	2 eggs, beaten
8 cups crust free day old bread cubes, lightly packed	

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 at 350°.

#### SOUTHERN STYLE CORNBREAD DRESSING

5-6 slices bacon diced	1 c. diced celery
1/3 c. chopped onion	¼ c. water
1 t. poultry seasoning	½ t. salt
¾ c. chicken bouillon	3 c. cornbread cubes
3 c. toasted bread cubes	

Cook bacon until crisp. Drain on paper towel. Save 2-3 tablespoon 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.



# SMOKED DUCK

## OUR SMOKED POULTRY IS TOP QUALITY

- We start with top quality fresh birds and add the Burger curing and smoking so we have a top quality finished product.
- Burgers' Smoked Duck is Fully Cooked and Ready-to-eat.
- Smoked Duck is perfect for a Sunday dinner with stuffing, potatoes and all the trimmings, but is also great for a quick weekday meal, or kept in the refrigerator and sliced for sandwiches and snacking.

### IMPORTANT FOOD SAFETY TIPS

- "DANGER ZONE" (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the "Danger Zone" temperatures as rapidly as possible.
- If not going to consume hot food right away, it's important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.