

# Gourmet Duck Secrets



## Heartwarming Holidays: Your Guide to Memorable Meals with a Tastier Duck

At Joe Jurgielewicz & Son, the holiday season is our favorite time of the year. For our family, the holidays bring delicious meals, and good company to share them with.

This guide will provide you with plenty of tips for making lasting memories around the table this holiday season with delicious dishes to share with your family, friends, and customers. We've included our favorite recipes for several different occasions, so you can create a surprising offering with delicious and flavorful duck.

Flip through this guide for exciting meal ideas, including some of our special tips for enhancing the flavor of your favorite side dishes. We hope that you'll enjoy these special holiday dishes, from our family, to yours.

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JOE  
**JURGIELEWICZ**  
& SON, LTD.



### Letter from the Author

My name is Dr. Joe Jurgielewicz. After graduating from the Cornell University School of Veterinary Medicine, I decided to pursue my passion and continue the Jurgielewicz family tradition of duck farming.

I'm a fourth-generation duck farmer, and grew up around my fathers farm. We went into business together, and in 1984 I established my own farm. Joe Jurgielewicz & Son is founded on the farming methodologies I've perfected over the years. As a veterinarian, I've been able to produce a consistently high-quality duck, providing clients like you with nothing but the most flavorful duck products.



Duck has been always been a holiday tradition for my family. This year, I've written this holiday guide so you can make new traditions with a tastier duck. Even if you've never prepared duck before, this guide will help you to differentiate your holiday table with exciting and flavorful new appetizers, side dishes, and main dishes. We've included recipes for every occasion, helping you to be prepared for any holiday party or meal you'll be attending or hosting this season.

I've also provided information about selecting the highest-quality duck products for all of these dishes. At Joe Jurgielewicz & Son, we know that the holidays are a special time of year for your family and friends. We wouldn't serve anything less than the best on our holiday table, and we want to help you bring that same quality to your dinner guests this year.

Finally, we hope that this guide will help you with all of your meal preparations during this wonderful time of year. The holidays are about making memories with friends and family, and with these helpful recipes, you'll be fully prepared for your special dinners, leaving you more time to spend with your loved ones this holiday season. We hope that this year, you'll enjoy a holiday meal with delicious duck, just like we have for four generations here at Joe Jurgielewicz & Son.

Please read this guide to see how you can enhance your favorite holiday meals with delicious duck products. If you have any questions, please give us a call at (610) 562-DUCK. And from our family to yours, Happy Holidays!

Best regards,

Dr. Joe Jurgielewicz  
Founder and CEO  
Joe Jurgielewicz & Son, Inc.

## Executive Summary

The holiday season is the perfect opportunity to reconnect with family and friends over a specially-prepared meal. These lasting memories are enhanced by memorable dishes that your guests will rave about year after year.

At Joe Jurgielewicz & Son, the holiday season is the time for some of our favorite specialty duck dishes. This guide includes recipes for our staffs' secret weapons for this hectic time of year, from appetizers, to flavorful side dishes, to delectable main courses. We'll show you how to select the highest-quality duck products to ensure you the best presentation, tenderest meat, and richest flavors every time.



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## **Selecting the Most Flavorful Duck**

An important part of all of your holiday meal preparations is finding the highest-quality ingredients for your dishes. When cooking with duck, it is especially important to select only the finest meats. The following tips will help you to select the most flavorful duck products this holiday season.

### **The Secret to a Flavorful Duckling: The Correct Meat-to-Fat Ratio**

To have a great tasting holiday bird, you need a specifically balanced ratio of fat-to-meat. Too much fat and the meat is greasy. Too little fat and the meat is bland and dry.

There is quite a lot that goes into raising a duck that has the perfect balance of fat and meat. At Joe Jurgielewicz & Son, Dr. Jurgielewicz has applied his veterinary education to develop unique breeding techniques that give Joe Jurgielewicz Ducks the perfect fat-to-meat ratio. That ratio creates an outstanding taste that will impress your guests this holiday season.

### **Taste is Enhanced by Perfect Skin**

Perfect skin is another key to maximizing the flavor in a holiday duck. The skin is critical to keeping the flavors in the meat. If holes are created in the skin during processing, fat will bubble through the holes during cooking, causing unbalanced flavor. When the skin is free of these holes, the fat will go through the meat when rendering, providing more flavor to the bird.

Joe Jurgielewicz & Son know that perfect skin, achieved through careful processing, yields the best meat for your favorite holiday duck dishes.

### **Grade “A” Flavor and Quality**

Any chef will tell you that better ingredients make better dishes. This is particularly important when buying meat products this holiday season. According to the US Agriculture Grader’s guide on how to “*Buy Poultry With Confidence*,” Grade A poultry:

- Are fully fleshed and meaty
- Have a good conformation and shape
- Are free of disjointed or broken bones
- Have a well-developed and well-distributed layer of fat in the skin
- Are free of pinfeathers, exposed flesh, and discolorations



## **Joe Jurgielewicz & Son: Four Generations of Quality**

Joe Jurgielewicz & Sons was established in 1984. A product of four generations of poultry production, Joe Jurgielewicz & Sons has been providing their clients with the finest, all-natural ducks for over 20 years. These ducks are bred specifically to provide the most flavorful meat.

### **Meatier Ducks Through Science**

Duck farming has evolved significantly from the days of herding ducks in fields. To provide the highest-quality meats, the most advanced techniques must be applied to all aspects of farming. From animal husbandry techniques, to modern hatcheries and feed processes, duck farming has become an exacting science.

Dr. Joe Jurgielewicz, CEO of Joe Jurgielewicz & Son, knows that combining science with experiences makes for the tastiest bird. As a veterinary doctor from the prestigious and competitive Cornell University, Dr. Jurgielewicz is able to combine the most advanced animal science concepts with four generations of farm experience, producing consistently healthy and delicious birds.



### **Perfect Skin With Generations of Experience**

The Jurgielewicz name can be traced back to the famous Long Island ducks of the early movement to bring Pekin ducks to the United States. This trend quickly led Long Island to become littered with duck farms, introducing new pollution issues into Long Island farming.

In response to these concerns, Joe Jurgielewicz & Son decided it was time to find an even healthier environment for raising their top-quality ducklings. This led to the opening of their first farm in rural Pennsylvania. Now, Jurgielewicz & Son have 20 farms spreading throughout Pennsylvania, with new farms being established each year.

### **“Grade A” Quality, A Joe Jurgielewicz & Son Tradition**

This Pennsylvania location is the perfect location for raising healthy, flavorful ducks. Away from the pollution of the sprawling city, Joe Jurgielewicz & Son is able to deliver ducks grown using the freshest water in the cleanest facilities. While the farm is far enough from the city to avoid pollutants, it is close enough to provide speedy service to all East Coast clients. This service is only a part of what sets Dr. Joe Jurgielewicz’s farm apart. As a family owned business, Joe Jurgielewicz & Son also take deep pride in everything they do, and are deeply invested in the quality of every product bearing their name.

## **The Perfect Start to Your Holiday: Roasted Duck in Filo Crackers**

The holiday season is marked by all sorts of celebrations to attend. When you need an appetizer for one of these special events, don't run to the market to pick up the predictable cheese and crackers or tired looking vegetable tray. This simple appetizer is guaranteed to impress your guests.

The following list of ingredients provides four large roasted duck filo crackers for cutting and serving:

- 2 Duck legs, roasted
- 1/4 cup cream
- 1 tablespoon olive oil
- 1 tablespoon chopped parsley
- 1 onion, diced
- 12 sheets Filo pasty
- 1 small red and 1 small green bell pepper
- Salt & freshly ground pepper
- 8 button mushrooms, sliced
- Spray olive oil

### **Preparing the filling**

Preheat your oven to 190 degrees. Remove the duck meat from the legs and roughly slice it up. Heat the olive oil in saute pan until warm. Add the onion, and cook until opaque, or for about two or three minutes. Dice the peppers and add to the oil and onion, cooking until they have begun to soften. Finally, add the mushroom to the pan and cook an additional two to three minutes. Remove pan from heat. Once the mixture has cooled completely, incorporate the cold roasted duck meat. This will be the filling for your purses.

### **Building the crackers**

Take out the puff pastry sheets. Spray a single sheet with the olive oil, topping with another and spraying again. Do this one more time for a total of three sheets stacked on top one another. With the sheets lengthwise in front of your, spoon one quarter of the duck mixture at the middle of one end of the sheet. Then roll the pastry with the meat inside to make a tube shape.

### **Baking the pastries**

Place the roll (seam side down) onto a parchment lined baking sheet. Twist the ends of the pastry closed to resemble a holiday cracker favor. Repeat this process until you have made four crackers. Bake the pastries until golden.

***Chef's Tip: To save time on this recipe, purchase a pre-roasted duck. Simply heat it up, and eat the breast and other meat for a delicious and easy dinner. Reserve the legs, and they'll be ready for a quick start to this easy and impressive appetizer!***

## Meal Idea: Pre-Roasted Half Duckling

*A pre-roasted half duckling makes an easy dinner for home cooks*

- Ease of preparation for gourmet meal
  - Slight hickory smoke flavor
- No need for extra sauces or toppings
  - Semi-boneless
- Packed ten halves/case



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## **A Flavorful Holiday Bird: Roasted Duck with Orange Pomegranate Sauce**

This year, try something better than the ordinary holiday turkey or goose. Offer your holiday guests something different and exciting by making duck the centerpiece of your holiday table. This is one of our favorite recipes for a memorable holiday meal.

The following list of ingredients prepares one delectable roasted duck:

- 1 (5 1/2-pound) duckling
- 1 cup pomegranate jelly
- 1 teaspoon salt, plus pepper to taste
- 1 tablespoon orange juice
- 1 white onion, chopped
- 1 tablespoon orange zest

### **Preparing the duck**

Preheat oven to 425 degrees.

Sprinkle the inside and outside of the duck with salt and pepper to taste. Chop the onion into medium-sized pieces, and place inside the bird. Truss the bird and prick the skin with a knife. Take care to dry the bird thoroughly before placing in the oven.

### **Roasting the duck**

With the breast-side facing upwards, place the duck in a roasting pan in the center rack of the oven for 15 minutes until lightly browned. Then, lower the temperature to 350 degrees and roast the duck for at least one hour, or up to one hour and 25 minutes. Using a bulb baster, occasionally baste extra fat from the roasting pan.

When cooking juices from the fattest part of the thigh or drumstick run a faint rose color when the bird is pricked with a fork or knife, the duck is cooked to medium rare. You can also tell it has reached this level of doneness and when the duck is lifted and drained, and the last drops of juice from the vent are pale rose. If the bird is well done, these juices will be a pale yellow color.

### **Serving the duck**

When the duck has reached the desired level of doneness, remove it from the oven. Take off and throw away the trussing strings. Move the bird from the roasting pan to a serving platter, and allow it to rest for at least 10 minutes prior to carving

### **Garnishing the duck**

While the duck rests, prepare the sauce to accompany it. In a small saucepan, combine the pomegranate jelly, orange juice, and orange zest. Bring the mixture to a boil, then strain and serve alongside the duck.

***Chef's Tip: Make sure to select a duck with a good meat-to-fat ratio for a more flavorful and tender roasted duck. If you select too lean a duck, the meat will be dry and bland. A duck that is too fatty, however, will be greasy. Finding just the right ratio of meat-to-fat will ensure that your roasted duck is moist and delicious without being too greasy.***

## Bay Brand “A” Grade Whole Duckling Available Fresh and Frozen

- Long Island Heritage and Style
- Poly Bagged:
  - Old Fashioned, historic way of packaging
  - Chefs can see the quality of the duck due to clear bag
  - Duck not “heated” during packaging as when using shrinkable bags, thus preserving quality



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## **Enhancing Holiday Flavors with Duck Fat**

Joe Jurgielewicz & Son know that duck makes an excellent centerpiece on any holiday table. This holiday season, you can enhance the flavor of all of your favorite dishes with duck by replacing butters and oils with rendered duck fat. This recent trend has many chefs turning to poultry fats as a way to add extra rich flavors to their signature dishes. Duck fat in particular can lend a silky, flavor-enhancing quality to all of your side dishes, and even your other holiday birds this season.

### **Use of Poultry Fats is a European Tradition**

The use of poultry fats in cooking has been a European tradition for centuries. Historically, these chefs used duck and other fats in place of expensive butter and oils to eliminate waste in their kitchens. Duck fat was also used as a cost-effective replacement for butters, which were very expensive to transport due to lack of refrigeration and transportation means. Because refrigeration methods did not exist, duck fat was even used to preserve food.

Rendering is the process in which fat is made fit for use in cooking. This process is important in eliminating waste by making use all parts of an animal. To render the fat, chefs heat finely chopped pieces of fat continuously at a low temperature. During cooking, the water is separated from the solids, and then the fat from the water. When the fat has been completely rendered, it can be used in a variety of dishes, imparting much richer flavors than butter or oil.

### **Add Outstanding Flavor to Your Holiday Bird Using Rendered Duck Fat**

To add a surprising flavor to your holiday bird this season, try rubbing your turkey with a healthy serving of duck fat instead of butter before cooking. Using duck fat in place of every-day table butter will lend a rich and interesting flavor to the meat. This surprising trick will keep your family guessing what your secret ingredient is. The duck fat's slight sweetness combined with the intensified flavors of turkey will certainly elude them, making duck fat your special trick this holiday season.

## **Joe Jurgielewicz & Son: Rendered Duck Fat for Adding Flavor to all of Your Holiday Favorites**



- Packed in 1.75 lb tubs
- 6 tubs/case
- Perfect for making delicious Duck Confit using Joe Jurgielewicz & Son duck legs
- Adds flavor to all of your favorite holiday side dishes, or even your holiday turkey

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## **Pre-rendered Duck Fat Enhances All of Your Holiday Dishes**

While rendered duck fats can certainly add flavor to your holiday turkey, chefs agree that duck fat is key to adding a rich, full flavor to all of your favorite holiday side dishes. Some chefs insist that potatoes fried in duck fat are superior to just about any other fry. Others are using it to saute spinach, fry eggs, or even toast a grilled cheese sandwich on the stove top! The accompanying recipes will show you some of these popular preparations, giving you some new recipes that are sure to become a holiday tradition with your guests.

## **Potatoes Cooked in Duck Fat**

The following list of ingredients prepares approx. one pound of duck fat-friendly potatoes:

- 1 pound potatoes (skins removed)
- 3 tablespoons rendered duck fat
- 4 cloves garlic finely sliced
- 2 tablespoons chopped parsley

### **Preparing the Potatoes**

Cut the potatoes into one-inch chunks. In a shallow pan, heat the duck fat, then add the potatoes. Season generously with salt and cook over medium heat for about 10 minutes before turning. After turning, reduce heat and cook potatoes for an additional half hour, turning them from time to time to ensure that they are evenly crisped on all sides. Towards the end of the 30 minutes, stir in the thinly-sliced garlic and parsley. Season with black pepper to taste.

## **Pearl Onions Roasted with Duck Fat**

The following list of ingredients prepares approx. one pound of duck fat-friendly potatoes:

- 1/2 cup rendered duck fat
- 1 pound pearl onions
- 4 sprigs fresh thyme
- Salt and pepper to taste

### **Preparing the Onions**

Preheat your oven to 375 degrees F. Take a large ovenproof skillet and coat it with the duck fat. Heat the pan over a medium heat until the fat is hot. Then, add the onions, tossing them in the fat. Cook the onions for 5 minutes. Once they have started to caramelize, add the thyme, and season to taste with salt and pepper. Remove the pan from the stove top and roast in the oven for 15 minutes until the onions have softened and are lightly charred.

## **What to do with Leftover Duck**

If you end up with leftover roasted duck after your holiday dinner, you've got a quick and easy start to some delicious duck dishes. Here are some of our favorite meal ideas prepared with leftover duck:

### **Duck Quesadilla**

Many top chefs have tried a new twist on the classic quesadilla. Always a hearty and filling favorite, quesadillas have even more rich flavor when enhanced with tender roasted duck meat. When served alongside authentic Mexican sauces, such as mole and queso, the flavor of duck will make this traditional favorite a big hit. Serve with rice and beans, and you have an excellent meal with minimal effort.

### **Roasted Duck Ravioli Bake**

For a fabulous Italian take on leftover duck, try creating a roasted duck pasta with your favorite kinds of noodles. Roasted duck has a rich, intense flavor, making it a perfect complement for non-traditional pastas such as chestnut ravioli, pumpkin gnocchi, and more. Simply slice up your leftover duck, mix it with the cooked pasta and sauce of your choice, and bake it in the oven until heated through. For a golden, crispy crust, top with your favorite cheese before baking.

### **Won Tons Stuffed with Duck**

Duck Won Tons are also a simple way to make a delicious appetizer or meal using your leftover duck. Simply grind the duck in a food processor with onions and the seasonings of your choice, and you have a fast and easy won ton filling. Place heaping spoonfuls into store-bought won ton papers and cook according to the package directions. Serve in duck broth for a duck won ton soup, or serve alongside steamed rice and vegetables with plum sauce for a satisfying Asian-inspired dish.

### **Duck Paste on Crackers**

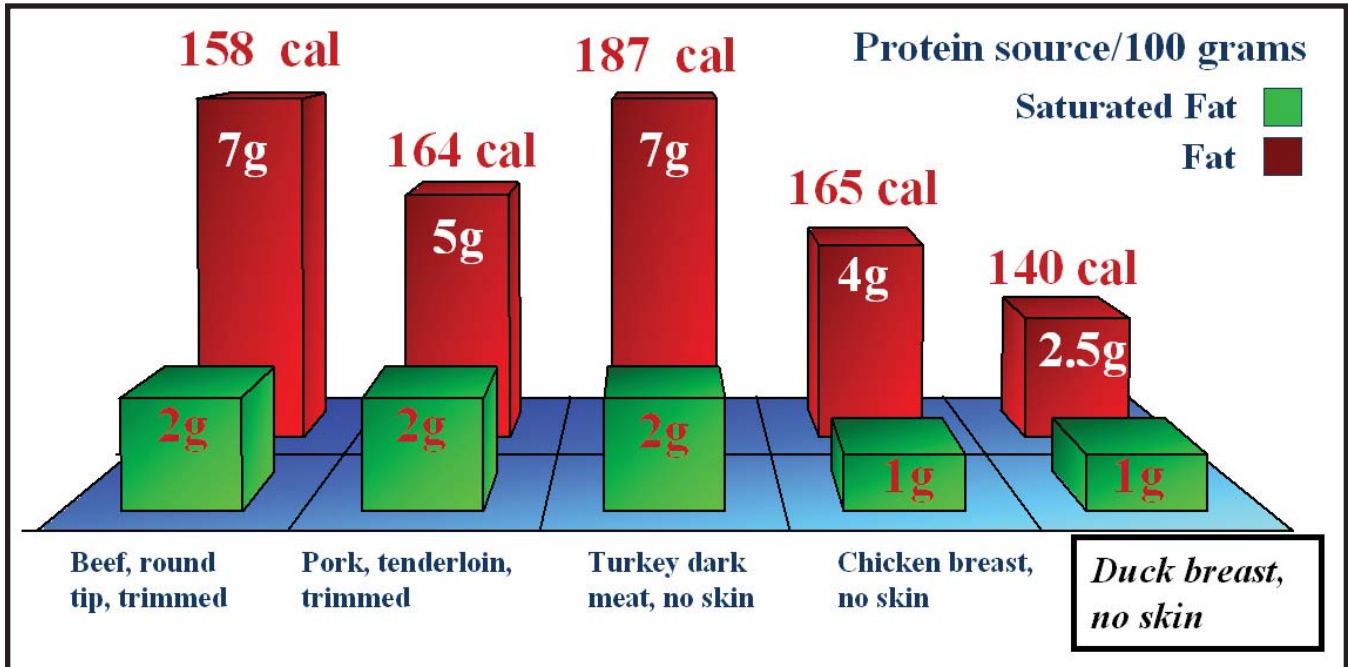
Your leftover duck entree can be used to make a quick and easy duck appetizer. Simply remove all of the leftover duck meat from the bones and blend it with a bit of pan drippings in your food processor until you have a thick paste. Season to taste, and serve on crackers for a protein-rich snack anytime.

### **Roasted Duck Pizza**

Pizza is always a crowd-pleaser, and it's easy to spice it up with your leftover roasted duck. Simply make your favorite pizza crust recipe, top with sauce and the cheese of your choice, then top with sliced, roasted duck, and a scant amount of additional cheese. If you're looking for an even easier solution, buy a ready-to-bake cheese pizza from the grocery store, then top it with your roasted duck slices right before baking.

## Have a Healthy Holiday: Make Duck Your Low-Fat Alternative

The holidays are certainly a time for indulgence. However, your holiday dishes can be delicious without being high in fat. This holiday season, look for great-tasting ingredients that are lower in fat than your traditional holiday favorite. Duck is a surprising low-fat alternative to other meat choices, making it a healthy alternative for your guests this holiday season.



*Duck nutrition facts: USDA nutritional information shows that White Pekin duckling breast is lower in fat and calories than most other meats!*

## Joe Jurgielewicz & Son Your: 80 Checkpoints of Quality to Ensure a Health Duck this Holiday Season

At the Jurgielewicz farm, we are dedicated to making sure only the highest quality ducks worthy of our name are shipped from our plants. Between the processing plant and the truck alone, we have 80 checkpoints of quality control to ensure the health and quality of every duck we ship to your door.

These quality checkpoints ensure that your holiday bird is of standard size and weight, with a perfect meat-to-fat ratio. We also inspect the skin of every duck we produce, ensuring that there are no torn skins any of our ducks. We know that you want only the best for your family this holiday, so choose the high quality duck products available only from Joe Jurgielewicz & Son.



## **Ring in the New Year with Duck Peking**

Whether you are celebrating New Years Eve or Chinese New Year, Duck Peking is a delicious main course for any meal.

The following list of ingredients prepares one Peking Duck:

- One large duck
- 1 1/2 tablespoons cinnamon ground
- 1 1/2 tablespoons ginger ground
- 3/4 cup brown sugar
- 3/4 cup red wine vinegar
- 1 teaspoon sesame oil
- 2 teaspoons peanut oil
- Scallions for garnish

### **Preparing the duck**

Bring a pot of water large enough to hold the duck to a boil. When the water has begun to boil, remove it from the stove top and immerse the duck in the water for five minutes. Remove the duck from the water and pat dry with paper towels.

In a small saucepan, combined the spices, brown sugar, vinegar, and oil. Turn up the heat and bring the mixture to a boil. As soon as it has reached a boil, remove from heat and allow to cool at room temperature.

### **Seasoning the duck**

When the mixture has cooled, completely coat the duck with the mixture. Once the duck is coated, allow it to sit at room temperature for about three hours, allowing the coating to dry on the duck.

### **Roasting the duck**

Preheat an oven to 350 degrees.

Place the duck directly on a rack with the breast side up. Roast for 2- 2 1/2 hours, or until skin is crisp and brown. Take care to check the duck frequently to ensure the skin does not burn. When the duck has reached the desired level of doneness, remove it from the oven.

### **Garnishing the duck**

Move the bird from the roasting pan to a prewarmed serving platter, and garnish with thinly sliced scallions. Serve the duck immediately. Duck Peking is delicious as is, or served with hoisin sauce rolled in Mandarin Crepes.



***Chef's Tip: Make sure to select a duck with a good skin that remains taut and intact after processing. Holes in the skin can cause fat to bubble out of the duck during roasting, streaking the skin and ruining the presentation. A good, hole-free skin will ensure that the fats distribute evenly throughout the meat during cooking, providing you the most flavorful roast duck.***

## **Find Flawless Skin for a Perfect Peking**

For the perfect duck peking, you must find a duck with a high-quality skin. This is because the skin is critical in keeping the flavors and fats in the meat when preparing whole duck dishes. With duck peking in particular, healthy, flawless skin is key to creating a golden brown and crispy bird.

The most important thing to look for when evaluating a duck's skin is the presence of holes from processing. Many duck farms use processing techniques that create holes in the bird while removing the innards and feathers. When these holes are created, fat will bubble through during cooking, streaking the bird and ruining the presentation. When the skin is free of these holes, the fat will evenly disperse throughout the bird during cooking, ensuring that your duck peking has a beautiful, golden skin.

Joe Jurgielewicz & Son know that perfect skin with the smallest holes provide the best meat for your favorite duck offerings. With careful processing using methods designed to optimize preparation by the end user, Joe Jurgielewicz Ducks provide a quality meat that your customers will easily distinguish from lesser brands.

### **Bay Brand "Buddhist Style Duckling"**

- Whole cleaned (eviscerated) duck available fresh or frozen
- Head and feet on for traditional preparation
- Head and feet attached, gives impression of fresh, family farm raised
- Legs, breasts and body are in perfect proportion, providing even cooking difficult to achieve with other brands of birds
- A "distinguishing product" for a chef to prepare
- Packed six/case, average case weight of 35-38 lbs, 6-6.5 lbs/duck



## **Chef Success Story: Ruby Foo's Makes Peking Duck a House Favorite with Fresher, More Flavorful Ducks**

Ruby Foo's is a Pan-Asian concept restaurant located in New York City's Times Square. Right at the corner of 49th street, this restaurant has become enormously popular among New York City diners. With a "forbidden city" atmosphere and a full menu featuring Chinese, Japanese, and Thai cuisines, Ruby Foo's offers guests a myriad of menu items including homemade dim sum and an extensive selection of maki rolls and sushi.

Executive Chef Shawn Edelman has been creating innovative menu items at Ruby Foo's for years. This includes house favorites, as well as specialty items for seasonal menus.



*Ruby Foo's is a popular Pan-Asian concept restaurant located right in the heart of New York City's Times Square*

### **Peking Duck Was an Infrequently Ordered Special at Ruby Foo's**

In keeping with their Pan-Asian concept, Ruby Foo's serves several of the most traditional Asian delicacies. One such traditional dish is their Peking Duck, which was historically offered as a special menu item. However, Peking Duck became more than an occasional special when Edelman met duck producer Dr. Joe Jurgielewicz.

"He just walked in one day and introduced himself," said Edelman of his first encounter with Jurgielewicz. Jurgielewicz did more than just introduce himself; he also introduced Edelman to some new cooking techniques for his duck products. "When we first met Dr. Joe, he took us down to Chinatown and we worked with some of the authentic Chinese chefs. They taught us some of their secrets, and then we came back and used them here for more of the mainstream market."

## High-Quality Ducks Get Great Response from Customers

Edelman also learned about the significant difference that top-notch production methods make in the flavor and quality of a duckling. By finding a duck with the right fat-to-meat ratio, Edelman was able to improve the flavor and quality of Ruby Foo's Peking Duck. "We were using some different ducks from local purveyors. When we switched over to Dr. Joe's we had a great response. People really seemed to like it."

Quality, flavorful ingredients are particularly important in providing the high-end Pan-Asian favorites at Ruby Foo's. "We were looking for a duck that was going to be able to get to us fresh," Edelman said of the restaurant's initial search for a duck supplier. "A lot of the other companies would freeze the ducks, so they would be packed frozen, sometimes for months."

## Fresh Ducks Provide Necessary Quality for Ruby Foo's Menu

Joe Jurgielewicz & Son was able to provide Ruby Foo's with the fresh, high-quality product that their savvy clientele demanded. "Dr. Joe's ducks come to us packed in ice, but they're not frozen," Edelman said. "With his, they are packed the same day as processed, and shipped that night. It makes all the difference because you don't have all the water in there washing away the flavor."

## More Flavorful Peking Duck Becomes House Favorite at Ruby Foo's

Jurgielewicz's more flavorful duck has grown so popular that it is now a regular menu item at Ruby Foo's. The duck meat is even being used at Ruby Foo's 20-seat sushi bar, where chefs are rolling up Peking Duck maki rolls for raving customers. Edelman's small-quantity orders have jumped to 350 whole "A" grade ducks per week, which Joe Jurgielewicz & Son has been able to deliver with the same freshness and quality for the past four-and-a-half years.

At Ruby Foo's, Joe Jurgielewicz & Son ducks have been a key part of serving Peking Duck with a superior flavor. "Dr. Joe was hands-on and hands-in and all of that," Edelman said. This hands-on approach has enabled Jurgielewicz & Sons to provide the highest quality product with important added values to all of their restaurateur and distributor clients.

## Your Success Secret: The Gourmet Duck Secrets E-Magazine



**Gourmet Duck Secrets**

October 23, 2007 Call: 1-610-562-DUCK

**Chef Success Story: Ruby Foo's Makes Peking Duck a House Favorite with Fresher, More Flavorful Ducks**

Ruby Foo's is a Pan-Asian concept restaurant located in New York City's Times Square. Right at the corner of 49th street, this restaurant has become enormously popular among New York City diners. In keeping with their Pan-Asian concept, Ruby Foo's serves several of the most traditional Asian delicacies, including Peking Duck. Starting out as a rarely ordered special, the dish became a booming business when Head Chef Shawn Edelman met duck producer Dr. Joe Jurgielewicz.

[Read Chef Success Story](#)

If you enjoyed this Chef Success story, and want to learn more about how you can improve your business with a tastier duck, or are simply looking for more existing duck preparation tips and recipes, Gourmet Duck Secrets is for you. This free, monthly e-magazine is available online from Joe Jurgielewicz & Son.

Sign-up today! Visit: <http://www.tastyduck.com>

## **Key Criteria When Selecting Your Holiday Duck**

To ensure that you select only the most flavorful, highest-quality duck products this holiday season, keep these things in mind when shopping for ingredients for your special meal:

### **Find the Perfect Meat-to-Fat Ratio**

Having the perfect meat-to-fat ratio is the key to serving a moist and flavorful duck this holiday season. If you purchase a duck that is too lean, it will end up being dry and flavorless. Conversely, an overly fatty duck's flavorful meat will be masked by the excessive grease. Farmers who have multiple generations of duck-raising experience know how to produce a bird with just the right amount of fat, so find a farm that can give you the high-quality bird your guests deserve this holiday season.

### **Find a Duck with a High-Quality Skin**

Presentation is especially important during the holiday season. If you want to impress your guests with a delicious duck that is as pleasing to the eye as it is to the palette, you must find a duck with a flawless skin. If you purchase a duck with skin marked with holes from processing, the fat will bubble out during cooking, causing unappealing streaks in the skin, as well as uneven distribution of fats and flavors. A carefully hand-processed duck will have the perfect skin you need to cook a beautiful holiday bird this season.

### **Find Products Processed to the Level You Need**

When shopping for your holiday duck products, you must find a supplier that provides you with custom processing options. Different dishes require different cuts of meat, and you need the highest quality meats at every level of processing. Sometimes, you'll even need pre-cooked duck meats when you're short on time. Some suppliers offer you this pre-cooked options, in addition to fresh and frozen duck meats processed to a variety of levels, including whole ducks for roasting or duck breasts and legs for your speciality dishes.

### **Find the Duck Products You Need, Whenever You Need Them**

Your holiday guests are going to love the duck you serve them, and they're certainly going to want more each and every year. When shopping for duck products, it's important to keep future availability in mind. Some suppliers will only make frozen duck meats available for purchase. If you want fresh meats during the season, you will have to seek out a farm that makes both fresh and frozen duck meats available to you year-round. Only these suppliers will be able to satisfy all of your dinner guests.



*High-quality skin ensures a beautiful presentation*

## **Joe Jurgielewicz & Son - Direct to Your Door**

**To run a successful business, you need to ask yourself:**

- *How reliable is your supplier?*
- *How receptive are they to your needs?*
- *Most importantly, what's the quality of the product?*

### **Over 20 Years of Top-Quality Products**

Joe Jurgielewicz & Son have been providing customers with the finest quality ducks for over 20 years. Using veterinary science, vertical integration, and four generations of experience on the family farm, Jurgielewicz & Son ensures the quality of every product bearing their name.

### **The best delivery service available on the East Coast**

From our Pennsylvania location, we have fresher and faster service than anyone when it comes to serving the East Coast, South and the Midwest. Some distributors even request our ducks for overseas markets and West Coast markets! For New York, New Jersey and Pennsylvania, we deliver fresh ducks daily, six days per week. No other duck provider can match our service in this regard.



[www.TastyDuck.com](http://www.TastyDuck.com)  
**1-610-562-DUCK**

### **World-Class Service, Anywhere You Need It**

At Jurgielewicz & Son, we provide high quality duck to customers outside of our local area with the same efficiency and quality as we do right in our hometown. We have customers in California, Hawaii, and the Caribbean Islands who can attest to the quality of our products no matter how far they travel.

### **Don't Wait - Your Customers Demand High Quality Duck**

The demand for duck products is growing, and Joe Jurgielewicz & Son can help you stay on top of this growing consumer trend. Prepare yourself in advance for the increased orders you'll be receiving when your customers taste the difference in quality and flavor with the Joe Jurgielewicz product line.

To place an order for the top-quality fresh, frozen, and further processed duck meats, contact your Dr. Joe and associates at 1-610-562-DUCK.

***Experience the flavor- Contact Joe Jurgielewicz & Son Today!***



**“We started with Joe Jurgielewicz & Son, Ltd, 18 years ago. Our first delivery was 2 ducks, now we’re up to 4000 ducks weekly! Our clients love the quality, freshness, and flavor. We love the unique personalized service.”**

— *Ling Bun Chu*  
*Bennies Poultry, Philadelphia*

**“Joe Jurgielewicz & Son has the best taste of any bird. When I switched to another supplier for a lower price, my customers noticed and said something to me right away.”**

— *David De Paz*  
*Quirch Foods, Miami*

## About the Author

Dr. Joe Jurgielewicz is founder and CEO of Joe Jurgielewicz & Son. A veterinary doctor from the prestigious Cornell University College of Veterinary Medicine, Dr. Jurgielewicz is also the product of over three generations of duck farming. Since 1984, Dr. Jurgielewicz has been utilizing veterinary science and farming experience to provide his clients with reliable service and the most flavorful ducks.



**www.TastyDuck.com • 1-610-562-DUCK**

**“Guaranteed to be the tastiest duck you’ll ever eat”™**