

Barbequed Duck Halves with Plum Sauce:



The following list of ingredients is for the dry rub to be applied to the duck halves:

- 1/4 cup ground cinnamon
- 2 tablespoons ground turmeric
- 1 1/2 teaspoons ground nutmeg
- 1 1/2 teaspoons ground cardamom
- 1 1/2 teaspoons ground cloves

Seasoning the duck

Combine all of the dry rub ingredients in a bowl, mixing well. Then, rub the desired number of Joe Jurgielewicz & Son roasted duckling halves with the seasoning. For additional flavor, rub with an additional coating of your favorite brand of Montreal steak seasoning.

Barbequing the duck

Refrigerate the seasoned duck halves to 30 minutes to an hour. Then barbeque for approximately 10 to 15 minutes per side, turning often to avoid flaming.

Serving suggestion

To create the sauce, melt the jam over low heat. Then, add the other ingredients, stirring often to prevent burning. While the sauce is heating, remove any excess fat from the barbequed duck halves and thinly slice the meat. Serve alongside the warm plum sauce for dipping.

***Chef's Tip:** Using pre-roasted duck halves make preparing this dish quick and easy, perfect for a delicious, homemade appetizer when you don't have a lot of time to cook!*

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"Guaranteed to be the tastiest duck you'll ever eat"™



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



Joe Jurgielewicz & Son - Providing the Highest-Quality Duck for Your Favorite Duck Dishes

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.

All of the duck meats featured in these recipes are available for purchase from Joe Jurgielewicz & Son. For pricing information, call your Joe Jurgielewicz sales representative at (610) 562-DUCK or visit the website.

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