

What to do with Leftover Duck

If you end up with leftover roasted duck, 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.

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.

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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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