

Duck Salad with Brie Toast Garnish



The following list of ingredients provides two dinner-sized servings of this delectable duck salad:

- 2 7-ounce boneless duck breast halves
- 6 2-inch slices Brie cheese (about 3 oz)
- 6 2-inch slices of your favorite fruit-and-nut bread
- 3 tablespoons olive oil
- 1 1/2 tablespoons Sherry wine vinegar
- 6 cups mixed baby greens
- 1/2 cup walnuts, toasted, chopped
- Dressing or fruit salsa to taste

Preparing the duck

Heat a large, heavy-duty skillet over medium-high heat. Season duck breasts with salt and pepper to taste. Then place the breast halves skin side down in the skillet. Cook to desired doneness, approximately 6 minutes on each side for medium cooking. Remove duck from heat and let stand 5 minutes. Meanwhile, toast your bread slices. Once toasted, top each piece of bread with a single slice of Brie.

Garnish and plating

To create the dressing, whisk together the oil and vinegar in bowl large enough to hold your greens. Add salt and pepper to the mixture to taste. Toss the greens with the dressing, and then place onto plates. Place 3 Brie toasts in center of the salad, fanning outward. Top salad with walnuts. After the duck has rested, either thinly slice duck breasts crosswise; or place one breast on each salad whole. If desired, add an additional dressing or even a complimentary fruit salsa for additional garnish.

Chef's Tip: Don't plate the salads until just before serving. The longer the greens, toast, and duck sit together on the plate, the less crisp your brie toasts will be. This dish is best when served immediately.

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



Joe Jurgielewicz & Son Boneless Duck Breasts: **Available Fresh and Frozen**



- Whole boneless breasts are not split, giving chefs the options to use their own preparations, imaginations, and cooking skills
- Not marinated; all natural flavor from perfect meat/fat ratio
- Packed 2 breasts/vacuum bag
- 10 bags/case = 20 breasts/case
- Remember: One whole 16 oz. breast = two 8 oz. lobes.

For ordering information, visit: <http://www.tastyduck.com>

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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