

# ALL-NATURAL duck breast



All our boneless Duck Breasts are hand-cut by our butchers. These breasts are the meatiest part of the duck, a great alternative entree to steak, chicken or lamb. Breast can be pan-seared, broiled or baked. Fresh duck breast from our farm to your table!

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.

## COOKING INSTRUCTIONS:

1. Thaw Duck Breast in refrigerator.
2. Score skin with a knife in a diamond pattern, trim excess skin if desired (be sure not to puncture the meat).
3. Season both sides of the duck breast with salt and pepper.
4. Place skin side down on a cold pan (Pro Tip: heat duck breast with the pan).
5. Cook skin side down on medium heat for 16-18 minutes.
6. Flip and cook meat side down for 2 minutes.
7. Put on a cutting board and let rest for 7-10 minutes.
8. Slice, serve and [#eatmoreduck](#).

### PACKAGING

**1 9-oz. breast/unit**  
**20 units/case**

### CASE SPECS

**15.13" x 9.56" x 8.44"**  
**Case Weight 11.25 lbs.**

### CASES/LEVEL

**10**

### HIGH

**10**

### TOTAL PALLET

**100**

