

ALL-NATURAL duck legs



Jurgielewicz Duck Legs are a perfect option for a family meal or large group. Our Duck Legs can be prepared several different ways from confit to smoking and offer a flavor that is unmatched. These duck legs are “whole” which means they have both the leg and thigh attached, with the excess fat trimmed. They are cut by professional inhouse butchers and packed in air tight vacuumed sealed bags to ensure their high quality.

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 in refrigerator and then pat dry the duck legs.
2. Season the duck legs with salt and pepper.
3. Place the duck legs in a casserole dish (do not overlap) and add a small amount of rendered duck fat or cooking oil to dish.
4. Turn oven to 300°F and place the casserole dish with duck legs into the oven (Pro Tip: no need to preheat, let the duck legs warm in the oven).
5. Cook at 300°F for 90-120 minutes, then increase temperature to 400°F for another 10-15 minutes or until the legs are a golden brown.
6. For crispier duck legs, remove from the casserole dish and place on a baking pan and broil until crispy and golden brown.
7. Remove from the oven, strain fat, and let legs sit for 10-15 minutes.
8. Enjoy and [#eatmoreduck](#)

PACKAGING

2 10-oz. legs/unit
10 units/case

CASE SPECS

15.13" x 9.56" x 8.44"
Case Weight: 12.50 lbs.

CASES/LEVEL

10

HIGH

10

TOTAL PALLET

100

