

duck wings



Full-size duck wings with 3 sections, cut to the third joint. Great either as a crispy appetizer or delicious entree.

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

COOKING INSTRUCTIONS: FOR THE FIRST COOKING OF THE WINGS

1. Pre-heat your oven to 350°F
2. Place the duck wings on a foil lined sheet tray. Use enough foil to fully wrap and enclose the wings
3. Season the duck wings with Chinese five spice powder, 1 teaspoon of kosher salt, 1/2 teaspoon fresh cracked pepper
4. completely wrap the wings in foil and bake at 350°F for 1 hour and 20 minutes
5. Let the wings cool completely in the refrigerator for 2 -24 hours before the next step

continued on the reverse side

PACKAGING

3 packs per case
approx. 6 lbs/pack

CASE SPECS

21.75" x 15.25" x 4.50"
case weight: 31 lbs.

CASES/LEVEL

5

HIGH

15

TOTAL PALLET

75



duck wings



MAKE THE SAUCE

In a 2 quart saucepan simmer soy sauce, brown sugar, garlic and ginger for 6 minutes until the sauce is thickened

FOR THE SECOND COOKING OF THE WINGS

1. Heat 2 inches canola oil in a large skillet or cast iron pot for frying to 350°F
2. Add cornstarch, salt and Korean chili flakes to a 1 gallon ziplock bag and mix well
3. Shake the duck wings in batches in the cornstarch to coat
4. Fry the duck wings in batches for 3-5 minutes until brown and crispy
5. Drain the duck wings on a rack
6. Toss the duck wings in the sauce to coat and serve