

B U D D H I S T whole duck



Jurgielewicz Buddhist Style HOFO (head on feet on) ducks are raised free roaming in large modern barns under strict veterinarian supervision and fed a corn and soybean diet. Each duck is USDA inspected to ensure the healthiest and highest quality duck is delivered to your doorstep. This style of head on feet on duck is served in restaurants all over the United States and has the perfect meat to fat ratio to prepare world famous dishes such as Peking Duck

Whole duck, individually packed with giblets and neck ready to cook 100% duck, no artificial ingredients, raised without any hormones.

COOKING INSTRUCTIONS:

1. Prepare the duck.
2. Season the duck (inside and out) and stuff with green onions.
3. Cover and refrigerate duck for at least 2 hours or up to overnight.
4. Steam the duck breast-side up on a rack set in a wok or pot.
5. Prick skin all over with a fork, place in roasting pan, and roast for 30 minutes.
6. Brush honey and soy sauce over the duck.
7. Increase the heat and roast until brown.
8. Serve the duck with plum sauce, green onions, orange slices, and parsley.
9. Enjoy and **#eatmoreduck**

PACKAGING

6 ducks/case

CASE SPECS

21.75" x 15.25" x 4.50"

case weight: 27-35.95 lbs.

CASES/LEVEL

5

HIGH

15

TOTAL PALLET

75

