

gourmet ground duck sliders



14g
PROTEIN
PER SERVING

TRY A FRESH TWIST ON A CLASSIC FAVORITE.

Achieve burger perfection with our premium ground duck sliders! Tender, juicy, and packed with flavor in every succulent bite. Whether you're an expert chef or a home cook, our all-natural, farm raised duck is the perfect choice for crafting an unforgettable burger.

DUCK SLIDERS ARE:

- **Savory and more succulent** than ordinary beef sliders.
- **Easy to prepare** – Grill, sear, or pan-fry.
- **Healthier** – Excellent source of protein, iron, Omega-3s, and B vitamins.
- **Versatile** – Great for restaurant or at-home cooking.

Our ground duck sliders provide premium protein that's both gourmet and versatile—perfect for restaurants, gastropubs, BBQs, or at-home meals. Serve them as a signature appetizer, main course, or creative fusion dish. Pair them with bold sauces, crispy toppings, or artisanal buns for a dish that stands out.

Whether you're a professional chef or discerning home cook, elevate your menu with the rich, mouthwatering taste of duck sliders prepared in your kitchen.

Available for wholesale and retail orders, Bulk or Retail Packs – Order for your restaurant, food truck, or home freezer.

PACKAGING

5-6 3.2oz sliders/pack
4 packs/case (25 sliders/case)

CASE SPECS

15.25" x 10" x 4"
Case Weight 5 lbs.

CASES/LEVEL

16

HIGH

10

TOTAL PALLET

160



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Asian-Style Duck Sliders

MAKES: 6 sliders | **Prep Time:** 10 minutes | **Cook Time:** 6–8 minutes

INGREDIENTS:

- 1 pack raw duck slider patties (6 sliders)
- 6 slider buns or steamed bao buns
- 1 tbsp neutral oil or duck fat
- ½ cup Asian slaw (see quick recipe below)
- 2 tbsp hoisin sauce or gochujang mayo
- Optional toppings: sliced cucumber, pickled red onion, fresh cilantro

QUICK ASIAN SLAW:

- 1 cup shredded cabbage (or coleslaw mix)
- 1 tbsp rice vinegar
- 1 tsp sesame oil
- ½ tsp soy sauce
- Pinch of sugar
- Mix and chill until ready to use

COOKING INSTRUCTIONS:

1. Cook the Duck Sliders:

- Heat a skillet or grill over medium-high heat.
- Add oil or duck fat.
- Sear the patties for **3–4 minutes per side**, until browned and internal temp reaches **160°F**. Rest for 2 minutes.

2. Toast or Steam Buns:

- Toast slider buns in a skillet until golden, or lightly steam bao buns for a soft texture.

3. Assemble Sliders:

- Spread a thin layer of hoisin sauce or gochujang mayo on the bun base.
- Add the cooked duck patty, a spoonful of Asian slaw, and any optional toppings like cucumber, pickled onion, or cilantro.
- Top with the bun.

4. Serve:

- Garnish with a sprinkle of sesame seeds or a drizzle of sriracha if desired.