

# Entertain With Duck

(NAPS)—Whether you're having a few friends over for a casual get-together or a large group for a more formal affair, the food you serve always makes an impression. This year, serve something your guests will remember and talk about long into the new year—duck.

Available at most supermarkets, White Pekin duck from Maple Leaf Farms stands out because this farm-raised breed of duck offers a succulent yet mild flavor, and is not gamy like its cousins the Muscovy or Mallard.

Duck is also a healthy and nutritious alternative to other meats because the fat is almost all in the skin layer, not in the meat, allowing most of the fat to render off during cooking. According to the USDA, boneless, skinless duck breast has less fat and calories than boneless, skinless chicken breast.

Whether you're trying to impress guests with fancy finger foods or just offer a quick and casual bite, entertaining with duck is easy.

## **Family Gathering**

If you're hosting family and friends for the holidays, try serving roast duck as an addition to the traditional turkey or ham. Use your favorite stuffing recipe and duck is a perfect complement to the traditional fixings on your holiday table.

## **Casual Get-Together**

If you're having friends over to watch a football game, what better way to comfort your guests on a chilly day than with a warm fire in the fireplace and the wonderful aroma of duck chili cooking in the



**The succulent taste of duck makes any meal a memorable occasion. It's tender, juicy and has a deliciously mild flavor.**

kitchen? Simply replace the meat in your tried and true chili recipe with shredded or ground duck to give it a new flare. Try serving with cornbread while offering cheese and sour cream as toppings.

## **Finger Foods**

Appetizers start every occasion off right. Your guests will love the distinctive taste of duck quesadillas or pizza topped with duck as they mingle around the buffet. Simply use cooked, shredded duck in place of chicken or pepperoni to create unique yet simple finger foods your guests will be sure to enjoy.

## **Outdoor Barbecue**

As you entertain outdoors, surprise your guests with grilled barbecue duck legs. For best results, precook the duck indoors, then finish it on the grill. Serve with your favorite sides.

For recipes, more information about duck or where to purchase duck, contact Maple Leaf Farms at 1-800-382-5546 or visit the company's Web site at [www.mapleleaffarms.com](http://www.mapleleaffarms.com) to discover dozens of other ways to make any occasion a smashing success.