

Saslove's Meat Market
50 Byward Market Square
(613) 241-9266

DUCK



Cooking Directions

1. Bring the bird to room temperature and season.
2. Preheat the oven to 350°F. Cover it and roast at 350°F for about 2 hours.
3. Uncover and roast another 30 minutes.
4. Cover loosely with foil and let it rest for 20 minutes.

Cooked Temperature Reading: 180°F

Seasoning Suggestions

- Orange
- Cinnamon
- Fennel
- Brown Sugar

Wine Pairings

- Pinot Noir
- Beaujolais
- Malbec

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