



## DUCK FAT RECIPES

*Golden burnish ...hints of rich duck flavor...great for high-heat frying*

### Homemade Chips

*No brainer. Cut fresh tortillas in wedges, toss w/room temp fat, sea salt, and bake. Try with sweet potatoes, beets, and don't forget to use for crackers and croutons, too*

### Latkes & Sufganiot (Jelly Donuts)

*Get a crisper, more golden crust with high-temp duck fat. You'll never go back to canola.*

### For a Crowd

*Platter up a mess 'o fried chicken or duck confit; roast cremini; caramelized onion for that trusty hangover cure, French Onion Soup.*

### Potatoes Your Way

*Simply the best. French fries, brunch hash, sliced sheet pan potatoes.*

### Golden Brioche Grilled Cheese Bites with Thin Apple Slices

*Heat duck fat to very hot, drop in your sandwich. Flip and repeat.*

### Vegetables & Meat

*Begin any sauté or sear with duck fat without worrying about burning*

### . Pie & Tart Pastry

*The best kept Secret Ingredient since vinegar. Adds flakiness and tenderness. Biscuits, too.*

### Lubricate!

*Sub the oil in vinaigrettes, toss with taters for German potato salad, new world slaws.*

### Cast Iron Brunch

*Let Duck Fat pull together a grand sauté of leftovers : wild mushrooms, brussels sprouts, marinated garlic, hearty greens, diced meat or other protein, heritage beans, herbs.*



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