



From Mary's Kitchen

MARY'S SMOKED
DUCK HOLIDAY
APPETIZER

Ingredients:

10oz Mary's Smoked Duck Breast
1 box (5.3oz) Crackers (light
crisps or fruity crackers)

8oz Mascarpone Cheese
8.5oz Jar Fig Spread
1oz dried or fresh Parsley

Cooking Instructions:

1. Slice the Mary's smoked duck breast into thin slices of 1/10th inches
2. Place crackers on serving tray
3. Spread a small amount of Mascarpone Cheese onto each cracker
4. Place 1-2 slices of the Mary's smoked duck breast per cracker
5. Add a small amount of fig spread on top of the duck breast
6. Garnish with a small amount of parsley

