

## **SMOKED DUCK MAGRET**

Centuries ago, the Black Foot Indians, Crazy Horse's tribe, had an advanced and broad cuisine in keeping with the richness of their culture and variety and abundance offered by the North American forest. Among the game that accounted for the protein in their diet, the only fowl they ate was duck. There are journals recounting how the Natives would prepare and store pemmican, a cured-meat mixture with different dried fruits, in a variety of ways to take with them on their hunting journeys. The broad sweep of the Blackfoot food sensibility also ran to stews made of duck or venison.

We've taken the unique flavor of North American duck and cured it in the old-fashioned French way, using only the finest natural ingredients with no added nitrates, to create our Magret de canard. An exquisite and unique aroma, slightly smoky and woody, greets your senses as you savor your first taste of this prime delicacy.

*No preservatives, No artificial ingredients, No added nitrates  
(except as naturally occurring in celery powder and sea salt)*