Moosemeat & Marmalade V - ep 510 - Maple Duck

Dan and Art meet at the Old Port of Montreal to walk through Jacques Cartier Square which is named after the explorer who claimed Canada for France in 1535. Today, Montreal continues to be one of Canada’s most diverse cities and is world-renown for its food culture. The guys waste no time to line up at the famous Shwartz Jewish Delicatessen to sample its pastrami sandwich which is marinated in herbs and spices for ten days and smoked for eight hours. Tres bien! The sandwich lives up to its reputation! Art and Dan devise a plan to try another Montreal trend- duck. They travel to Quebec’s countryside to visit Canard du Village, a fifth-generation family farm that specializes in Muscovy Ducks. There they meet Marie Canard who runs the farm with her mother and three siblings and offers a specially-prepared duck for their meal. But before they can start cooking, Art and Dan want to get their hands on Quebec’s traditional treat, maple syrup! They travel to Sucerie de la Montagne, which is a traditional sugar shack in the middle of a maple forest. Founder, Pierre Faucher built the sugar shack to educate visitors on the historical importance of maple syrup and treats Art and Dan to a demonstration. Now equipped with syrup and duck, Art and Dan head to one of Montreal’s most trendy restaurants, Chasse-Galerie to prepare a maple duck dish for their guests, including some of Montreal’s most discerning foodies. The pressure is on!

Maple Duck Logline

Montreal is world-renown for its diverse food culture. Art and Dan explore the growing trend of muscovy duck by visiting the Canard du Village farm and sample syrup at the Sucarie de la Montagne, a traditional sugar shack in the middle of a maple forest.