



Grilled Duck Poppers

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 Minutes (Not including the time breasts are Marinating)

Servings: 4

Ingredients:

4 wild duck breasts

1 md brick of cream cheese (Refrigerate so it is firm and you are able to slice)

1 jar mild, medium, or hot jalapeno pepper slices

1 pkg sliced uncooked bacon

1 btl Italian Dressing

1 bx toothpicks

Directions:

1. Clean the duck breasts and remove any shot.
2. Place breast in a plastic Zip-Lok storage bag or container and pour Italian dressing over breasts.
3. Marinate the duck breasts in the refrigerator for 3-6 hours.
4. Light the grill/charcoals.
5. While the grill is preheating, remove the duck breasts from the marinade and butterfly them so there is a cavity in the middle.
6. In the cavity, place a slice of cream cheese and several jalapeno peppers.
7. Fold the butterflied breast back over so the cream cheese and peppers are now in the middle. Wrap the breast with bacon. Secure the breasts from opening and bacon wrap with toothpicks.
8. Once the grill is ready, grill breasts approximately 5 minutes a side (Medium rare is best).
9. Remove from grill and serve each breast as entrée or cut into portions and serve as appetizers.