

Bacon-Wrapped Duck Breasts

As told by: Chris Pomeroy

"I never much liked Duck until my good friends, Jim & May Green, shared this simple recipe."



(Be advised, I don't measure a darn thing)

- Soak fresh duck breasts overnight in salt water.
- Cut into 1.5" cubes
- Marinate in a solution of: 50% Balsamic Vinegar / 50% Olive oil, + a little Montreal Steak seasoning or salt if you prefer.
- Marinade for about 4 hrs.
- Wrap those little buggers in Skinny Pig (Bacon) and BBQ them until Medium Rare. Don't over-cook them!