

# Duck Skewers

## Ingredients

- 2 Duck breasts
- 1 lb bacon
- 1 jar Mazzetta Tamed Jalapenos
- 1 jar Yoshida's Teriyaki Sauce
- 2 pkgs Small Mushrooms
- 1 Red, Yellow and Green Pepper
- 1 red onion

## Summary

**Yield:** 6

**Prep Time:** 20 minutes

**Category:** Appetizers

**Tags:** Wild Game

## Instructions

2 Duck breasts - cut into 1 inch cubes

Bacon - cut strips in half

Mazzetta tamed jalapenos

Yoshida's teriyaki sauce

Mushrooms - washed and clean - do not cut

Red, Yellow, Green Peppers - cut into 1/2 inch squares

Red Onion - cut into 2 inch squares

Place a cube of duck meat on the bacon, place a tamed jalapeno on top of the duck and wrap both in the bacon - pierce a toothpick through the middle and place into a bowl of the teriyaki sauce. Continue until all the duck meat is used and let sit for at least 30 minutes.

Alternate onion, duck wrapped in bacon, mushroom, and peppers on skewers

BBQ on med - low heat until the bacon is done - remove from grill and enjoy. If it's fresh duck harvested that morning, watch out for the

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pellets!