

Camp Style DUCK POPPERS



INGREDIENTS

- 2 Boneless Duck Breasts, 6oz
- 1/2 pound cream cheese
- 1 Teaspoon garlic, minced
- 3 Teaspoon onion powder
- 3 jalapeño, diced
- 12 Strips bacon
- 1/2 Cup balsamic vinegar
- 1/4 Cup olive oil
- 2 Tablespoons Steen's cane syrup
- 1/4 Teaspoon red pepper flakes
- Salt and Pepper to taste

Note: Serves 4

DIRECTIONS

Starting with a piece of plastic wrap, cover the duck and pound it out to a 1/4 inch thin piece, then cut it lengthwise into 3 pieces. Combine garlic, jalapenos, onion powder and cream cheese in a mixer and mix thoroughly. Season to taste with salt and pepper. Place 1 teaspoon of the cheese mixture in each strip of duck and roll them up. Wrap each duck roll with one bacon strip, and refrigerate for 1 hour. Place the duck poppers on the grill, cook them for 15 to 20 minutes or until the bacon is fully cooked. For dipping sauce combine balsamic vinegar, olive oil, cane syrup, crushed red pepper and salt and pepper to taste. Serve them hot with the dipping sauce on the side.