

## RECIPE

# Duck Jalapeno Poppers!



Ready in **45 minutes**

Serves **12 People (2 / Person)**

## Ingredients

- 12x Jalapeno Peppers
- 1lb of thick cut bacon
- 1 blk cream cheese
- 24 x duck steak strips (Duck Tenderloins)
- 24x Toothpicks

## Preparation

1. **Prep The Breasts** Slice the duck breasts into thin strips, about  $\frac{1}{2}$  inch long and the length of your peppers. For ours, we saved up and used duck tenderloins of various species!
2. Cut the jalapeno peppers in half "hotdog Style" (Lengthwise) and use a spoon to scoop out the vein and any seeds.
3. Using the backside of a spoon, scoop your desired amount of cream cheese into the  $\frac{1}{2}$  jalapeno.
4. Lay one of your meat strips into the jalapeno and wrap in  $\frac{1}{2}$  strip of bacon.
5. Stick a toothpick through the popper and place on a baking sheet (or set aside to grill)
6. Bake on 350 for 15-20 mins or until the bacon has reached your desired doneness. If grilling, grill until bacon is crispy.

## Tips

Watch our video on this recipe at:

<https://youtu.be/qdqvvmf6Bnw>