

RECIPE

Pulled Duck Quesadillas



Prep in **5 minutes**

Cook in **6.5 Hours**

Serves **8 people**

Tips

These taste great dipped in Ranch or Mustard! They can be made with Duck, Goose, or Venison!

Ingredients

- Large Tortilla Shells
- 2x Duck Breasts
- BBQ Sauce
- Beef Broth
- Steak Seasoning (we used Treagers)
- Shredded Cheese
- BBQ Sauce

Preparation

1. **Boneless, Skinless, Duck Breasts** Season your duck breasts with your preferred seasonings, we used Treagers BIG GAME RUB Seasoning.
2. Place the duck breasts into a crockpot on high heat for 6 hours. Pour in the Beef Broth until at least half way covering the breasts (if you plan to flip the breasts halfway through) or fully cover the breasts (if you plan to let them sit until fully cooked)
3. **Shred the Breasts.** Begin by draining the beef broth once fully cooked, using forks, a hand mixer, or a shredder, shred your duck breasts. Mix in BBQ sauce with the shredded breasts until you reach your desired texture.
4. **Make a Quesadilla!** Lay out a Tortilla and spread the BBQ Duck evenly on ½ of the tortilla, top with cheese, and fold in half!
5. Toast the tortilla in a hot pan with butter, and enjoy!!