

Duck en Brochette

By: Vermilion Parish Tourist Commission

- 8 lg. duck breasts, cut in half
- 8 strips of bacon, cut in half
- sm. block of cream cheese
- salt and pepper to taste

Rinse duck breasts, pat dry with a paper towel and season both sides with salt and pepper. Cut cream cheese into ¼” slices. Fold duck breast in half and place one cream cheese slice in the fold. Wrap duck breast with one strip of bacon and secure with a toothpick. Continue this process until all duck breast are wrapped with bacon. Place duck breast on a hot grill and cook until bacon is done.