

## **CRISPY, SPICY, AND SWEET DUCK APPETIZERS**

What duck camp meal would be complete without something wrapped in bacon? With this recipe, the flavor is all built into the marinade. It's sweet and salty like teriyaki, with a spicy edge that can be adjusted to suit your own tolerance for heat. Since there isn't always time to adequately marinate the meat at camp, cut the duck breast fillets into strips and marinate them in advance. Cook the bacon, either at home or at camp, until it is half done. This will ensure that the bacon grills up crispy on the outside while the duck stays tender and juicy in the middle.

Makes 6 appetizers (about 3 per person).

### Ingredients:

- 18 pieces skinless duck breast fillet, each about 3 inches long
- 9 strips bacon, half-cooked and cooled
- Toothpicks or skewers

### Marinade:

- 1/2 cup orange marmalade
- 3 tablespoons freshly squeezed lime juice
- 1 teaspoon fresh ginger, peeled and minced
- 3 cloves garlic, minced
- 1/2 cup soy sauce
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons Sriracha or other hot sauce

### Directions:

1. Combine the orange marmalade with the remaining marinade ingredients in a small saucepan over medium heat. Bring everything to a boil while stirring. Cool completely.
2. Place the duck pieces in a re-sealable plastic bag. Pour the marinade over the duck and toss to coat. Refrigerate for 12 to 24 hours.
3. Cut the bacon strips in half and arrange them on a clean work surface. Place a piece of marinated duck on the bottom of each strip, roll the bacon and duck up snugly, and secure each one with a toothpick or skewer.
4. Grill over medium-hot coals until the bacon is crispy.