



recipe card

2026

NAME OF DISH

Duck Poppers

CATEGORY

Snow Goose

PREP TIME

45-60 mins

COOK TIME

5-8 mins

INGREDIENTS

- 8 Slices of bacon
- 3 Skinless duck breasts
- 12 Jalapeños
- ¼ cup cream cheese
- Ginger Teriyaki Marinade (see below)
- 24 wooden toothpicks (soaked 30 mins)

Ginger Teriyaki Marinade

- ½ cup soy sauce
- 2 cloves garlic, minced
- 2 Tbsp brown sugar
- Grated fresh ginger
- ½ cup sherry



directions

- Slice duck breasts lengthwise into 8 pieces each.
- Marinate in Ginger Teriyaki marinade 45-60 minutes.
- Preheat oven to 350 degrees.
- Cut each bacon slice crosswise into three pieces.
- Place on a foil lined baking sheet.
- Bake until bacon has released some fat but isn't yet crispy, about 10 minutes.
- Remove from the oven and let cool.
- Spray grill rack with nonflammable cooking spray.
- Preheat the grill to high heat, 400 -450 degrees.
- Slice each jalapeño crosswise into 12 rounds. Lay out bacon. On top of each bacon slice, place a slice of duck breast. Place a jalapeño piece in the center, and place a scoop of cream cheese on top. Roll up bacon and duck around cream cheese and jalapeño. Secure with a wooden pick.
- Grill poppers until bacon is crispy about 5 minutes.

Remove from heat and serve.

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