



Ya'll Ready for Some Good Barbecue?

Grilled Duck Breast with Jalapeno and Bacon

Fire Preparation:

For this method I use a regular kitchen oven and then finish off the duck breast on the grill.

Ingredients:

- Duck Breast
- Whole Jalapeno Peppers
- Bacon Strips
- Brown Sugar
- **Big Billy Moppin Sauce**
- Soy Sauce
- Olive Oil
- **Big Billy BABO Rub**



Marinate Preparation:

Mix olive oil, soy sauce, **Big Billy Moppin Sauce** and brown sugar in equal amounts. Marinate the duck breast for 12 to 24 hours before grilling.

Meat Preparation: Debone the duck breast; Place the duck underside down on a clean, flat cutting surface. Use a sharp kitchen knife to cut off the wing joints. Remove one breast and leg at a time. Make a shallow incision running along one side of the breastplate. Deepen the incision by slicing into the duck towards the rib cage. Pull the meat away from the rib cage as you slice down. You may use your thumb to do so.

As you progress further into the bird, slide the knife off from the rib cage to remove any meat attached to it. Your knife will come to a point, just underneath the wishbone where the wing joint meets the rib cage. The wing joint cartilage is soft enough to be sliced through easily. Slice completely through the joint stopping only when your knife reaches the cutting surface. At this point, the breast is almost completely out of the bird. Slice through the skin that runs from the tail end of the bird to the point where the leg meets the breast. The breast should come off the bird with little effort. Pull the breast outwards, away from the bird being careful not to rip or tear the flesh.

Using a meat mallet, beat the breast meat until flat.

After marinating, rub breast with a small amount of **Big Billy BABO Rub**. Roll the breast around the jalapeno pepper, and then wrap bacon around the stuffed breast and secure with tooth picks.

Now Let's Grill:

Place prepared breast on a roasting pan and cook in oven 20 minutes at 350 F. Take out of oven and cook on grill for 5 minutes – let rest before carving



To order visit
www.bigbillybbq.com



Big Billy Moppin
Sauce

Order # BB202



Big Billy All-Purpose
'BABO' Rub

Order # BB203

Billy

www.BigBillyBBQ.com

Big Billy barbecue sauces and www.bigbillybbq.com are owned and operated by Billy Bean Products, LLC
Questions or comments? E-mail us at customerservice@bigbillybbq.com or call 888-308-4939