

GRILLED DUCK WITH BACON



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INGREDIENTS

2 duck breasts
1 cup vinaigrette of Italian salad dressing
Salt and pepper
6 strips bacon
1 tomato, thinly sliced
1 onion, thinly sliced

METHOD

Completely skin the meat and remove all the fat. Place in a bowl and combine with the dressing. Marinate in refrigerator for at least 30 minutes.

Remove the meat from the marinade. Season with salt and pepper to taste, and cover with the bacon strips. Secure these with wooden picks.

Place the duck breasts on a foil-lined baking sheet, and top each duck breast with tomato and onion slices.

Grill until mostly cooked through, about 30 minutes. Remove from the baking sheet and place directly on the grill.

Grill until cooked through, about 10 minutes longer.