

# Bacon Wrapped Duck Ruben Bites Recipe

These bite-size appetizers are guaranteed to be a hit at your next party! Marinate overnight and finish them on your pellet grill. Great for duck, goose, or any other wild-game meat you want to try.



## INGREDIENTS

- 3-4 wild duck breasts
- 2 cups water
- 1 TBSP pickling spices
- 4 tsp Kosher salt
- 2 TBSP sugar
- 1 tsp granulated garlic
- 1 tsp black pepper
- 1/2 tsp crushed red pepper flakes
- 112 strips thin-sliced bacon
- 1 cup sauerkraut
- 4 slices Swiss cheese

For your next party, consider Bacon-Wrapped Duck Reuben Bites as a tasty appetizer!

## DIRECTIONS:

1. Pour water into medium bowl
2. Add pickling spices, Kosher salt, sugar, garlic, black pepper and crushed red pepper
3. Trim fat and silverskin from duck breasts
4. Cut meat into bite-sized portions
5. Place duck into Marinator and add brine
6. Seal Marinator and refrigerate for 24 hours
7. Fill smoker's hopper with Cabela's BBQ Wood Pellets
8. Preheat grill to 400F
9. Bring water to a boil and add marinated duck
10. Boil one minute, reduce to medium heat
11. Poach for five minutes
12. Transfer to paper towel-lined plate
13. Cut Swiss cheese into thirds
14. Top each duck bite with sauerkraut
15. Wrap with 1/3 slice of cheese and bacon strip
16. Secure with toothpick and place on appetizer grid
17. Repeat until all duck is wrapped
18. Place in grill, let cook for 20 minutes, remove from grill and enjoy!

