

# Dabblers Deluxe

- Duck breast fillets
- Bacon
- Jalapenos Peppers
- Onion
- Barbecue Sauce
- Marinade:
  - 1 liter coke,
  - 1 cup Italian dressing,
  - 1-1/2 cup red wine,
  - 1 cup Worcestershire

Rinse thoroughly and butterfly breasts.

Place duck breast in marinade for 3-6 hours.

Remove duck breasts from marinade and stuff jalapenos and onion slices between layers of meat, wrap breasts with bacon, and insert one toothpick to hold in place.

Cook breasts on bbq grill approx. 15 min. per side, sauté with barbecue sauce, and serve.

