

Duck Ka-Bobs

1. Cut duck breasts into 1/4 or 3/8 inch strips (I do this when I clean them after hunting)
2. Marinate in Tiger Sauce (75%), Teriyaki sauce (25%) and Tabasco sauce (splash in whatever you feel good about)
3. Let sit overnight or at least a few hours
4. Cut bacon strips into 3 or 4 sections and fold the duck strip over with the bacon strip.
5. Stick them on the skewer with a gold or orange bell pepper chunk between each morsel.
6. This is the most important part - sprinkle the meat with Johnny's pork, chicken & turkey seasoning (orange label).
7. Cook fast and hot. When the bacon is cooked, the duck usually is too.
8. Eat it fast and hot too!

Enjoy,
R. Jefre Hicks