

Bourbon Bacon Wrapped Duck

Servings: 8

INGREDIENTS

- 36 oz duck breasts
- 1 oz fresh rosemary
- 1 lb Patuxent Farms® bourbon bacon, raw
- 2 lb sweet potatoes

PREPARATION

Skin 4 duck breasts and cut each into 2 lobes. Cut each lobe into four equal sized pieces for a total of 32 pieces. Wrap each piece in one half strip of bacon. Reserve skin.

Cut sweet potatoes into 1 inch coins for a total of 24 pieces. Parboil until tender enough to skewer.

Strip rosemary from eight sprigs. Sharpen ends and skewer duck and sweet potatoes alternately.

Roast at 350°F for 20 minutes.

