

Charcoal-Broiled Duck Breasts Recipe

Ingredients

- 4 md Duck breast filets
- 4 sl Bacon
- 2 Beef bouillon cubes
- 1 c Water
- 1 tb Red Current jelly or [Pepper Jelly](#)
- 1/2 ts Dry mustard
- 1 tb Sherry
- 1 tb Brandy
- 1/8 ts Marjoram
- 1/8 ts Oregano
- Grated rind of 1 orange

Instructions

1. Rinse the duck breasts and pat dry, then wrap each filet with a slice of bacon (same as for a filet mignon) and season with salt and pepper to taste. Grill over hot coals for exactly 2 minutes per side.
2. Dissolve the bouillon cubes in water in a chaffing dish or electric skillet, and stir in the jelly, mustard, sherry, brandy, and spices, simmering `til thickened. Stir in the orange rind and add the filets.
3. Cook for 5 min. or `til med rare, basting constantly.

*Original Source and Adapted from: from "Bill Saiff's Rod & Reel Recipes for Hookin' & Cookin'"
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