

## **Bacon Wrapped Grilled Fowl Poppers** **Duck, Goose, Turkey, Pheasant, Grouse**

Ingredients:

Six to eight medium- sized fowl breasts or two large Goose/ Turkey Breast

Lemon Garlic Marinade 12 -14 ounces

Soy Sauce 4 ounces

Jalapeno Slices

White Onion, sliced

Cream Cheese Block

Bacon (regular thickness)

Toothpicks

Clean and trim Fowl cutting breasts into approximately one inch wide strips  
(I like to cube the breasts. It's easier to wrap the bacon) wash thoroughly.

Take Lemon Garlic Marinade and Soy Sauce mix together. Place cut/ cubed breast strips  
into marinade for 3 to 4 hours.

Next, if you choose you can slice the bacon in half or use it whole (I prefer whole slices  
it's easier to use)

Lay a piece of breast meat on the bacon and add a 1 inch by  $\frac{1}{4}$  inch chunk of cream  
cheese and a Jalapeno slice.

Roll the bacon over the over the breast securing the cream cheese and jalapeno in the  
middle.

Place onion slices on the outside of the bacon and skew with a toothpick.

Grill over a medium heat and remove when bacon is thoroughly cooked.

Serve with a horseradish sauce.

Courtesy of: King's Outdoor Adventures – <http://kingsoutdooradventure.com>