



## **Game Bird Pepper Poppers**

### **Don Dubuc**

### **Outdoorsman/Broadcaster**

This appetizer can be made with any waterfowl or small game birds, including woodcock or pheasant. Chicken can also be substituted.

3 to 4 whole jalapeno peppers  
2 dove breasts  
2 quail breasts  
2 duck breasts (preferably from small wild ducks, like green-winged teal)  
8 oz cream cheese, softened  
Cajun Seasoning  
6 to 8 strips of uncooked bacon

Cut the jalapenos in half lengthwise (from top to bottom) and remove the seeds. Spread a thick layer of cream cheese inside the jalapeno halves.

Place a dove breast on top of the cream cheese on a halved jalapeno. Sprinkle with Cajun Seasoning and wrap tightly with a strip of bacon. Secure wrap with a toothpick.

Repeat this process until all of the poppers have been assembled. If necessary, cut the duck breasts into smaller strips to fit the size of the jalapeno halves and make additional poppers.

Place the poppers, jalapeno side down, on an outdoor grill heated to 350 to 400 degrees. Grill about 10 minutes, turning the poppers about halfway through, until the bacon is crispy and the meat is medium rare.

The duck will take slightly longer to cook than the quail or dove.