



Smoky Double-Duck BLT Stack

Recipe adapted from Maple Leaf Duck Farms. For more information, visit MapleLeafFarms.com.

Ingredients

4 slices Maple Leaf Farms® Duck Bacon, divided

Salsa Topper

10 oz Red Grape Tomatoes, sliced in half lengthwise
2 Tbsp Extra Virgin Olive Oil
2 Tbsp White Balsamic Vinegar
¼ cup chopped Fresh Basil
¼ tsp Kosher Salt
½ tsp Ground White Pepper

Duck Loaf

⅓ cup diced Sweet Yellow Onion
2 large Garlic Cloves, diced
¼ cup White Balsamic Vinegar
½ Lime, juiced
2 tsp Liquid Smoke
1 lb Maple Leaf Farms® Ground Duck
⅓ cup Tomato Paste
1 fresh ear of Sweet Corn, kernels cut off of cob
1 tsp Italian Herb Seasoning
½ tsp Ground Fennel Seed
2 tsp Dried Basil
1 tsp Kosher Salt
½ tsp Marjoram
4 oz Cream Cheese, cubed

Misc. Ingredients

4 leaves Green Leaf Lettuce
1 Avocado, pitted, peeled, halves sliced crosswise
1 tsp Freshly Ground Black Pepper

Instructions

Set EGG for indirect cooking at 375°F/191°C.

Spray the inside of four food ring molds or ramekins (3-½" diameter) with nonstick cooking spray and place on a parchment paper-lined baking sheet with rimmed sides.

In a heavy skillet, fry the bacon 5-6 minutes. Cool and dice.

To make the salsa topper, mix sliced tomatoes, olive oil, vinegar, basil, salt and white pepper (all salsa ingredients), plus half of the diced bacon into a gallon re-sealable bag. Seal, forcing the air out, then shake and chill.

To make the duck loaf, add the onion, garlic, vinegar, lime juice and liquid smoke to the heavy skillet, turn to low and sauté for 3-4 minutes and add to the mixing bowl. Add the rest of the duck

loaf ingredients and the remaining half of duck bacon to the bowl and mix well.

Fill the ring molds (or ramekins) with equal portions of the meat mixture, taking care not to compact the meat. Bake in EGG for 25-30 minutes. Cool 10 minutes, then remove ring molds.

To serve, place a lettuce leaf on each of four plates, then a duck loaf. Top each with slices of avocado and sprinkle with freshly ground black pepper. Drain the salsa topper and top each with equal portions and serve.

Makes 4 servings.