



## Polynesian Duck Kabobs

*Recipe adapted from Maple Leaf Farms. For more information, visit [MapleLeafFarms.com](http://MapleLeafFarms.com).*

### Ingredients

6- 7.5 oz Maple Leaf Farms Boneless Duck Breast Filets, thawed if frozen  
Salt and fresh ground black pepper, to taste  
1 ripe fresh pineapple, peeled and cored  
2 large red or yellow bell peppers, or one of each  
2 large green bell peppers  
2 small red onions  
 $\frac{2}{3}$  cup pineapple preserves  
3 tablespoons dijon mustard

### Instructions

Set EGG for direct cooking at 350°F/177°C.

Remove skin from duck breasts. Cut duck breast into 2 inch chunks; season with salt and pepper to taste.

Cut pineapple into 1½ inch chunks. Cut bell peppers into 1½ inch chunks, discarding stems and seeds. Cut onions through the core into ½ inch thick wedges. Alternately thread duck, pineapple, bell peppers and onions onto Flexible Skewers.

Combine preserves and mustard; mix well. Arrange duck kabobs on EGG. Brush half of preserve mixture over kabobs. Grill covered 5 minutes. Turn; brush remaining half of preserve mixture over kabobs. Continue grilling covered 5 to 6 minutes or until duck is barely pink in center and peppers are crisp-tender.

Makes 8 servings