

Featuring Tennessee Gourmet® Products

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Just Duckie

2 1 pound duck breasts	1/4 cup soy sauce
1/3 cup pineapple juice	1/4 cup fresh squeezed lime juice
2 Tbsp. honey	1 cup Deacon's First Fruits Pineapple Salsa

Marinade

Combine pineapple juice, honey, soy sauce and lime juice together in a large plastic bag that you can seal. Place duck breasts in the marinade and refrigerate for 2-3 hours.

When duck has finished marinating, grill over medium-hot coals for 8 - 10 minutes per side for well done or if you prefer, 5-6 minutes per side for medium rare. Grilling times are dependent on breast thickness. Slice and serve with pineapple salsa.

You may also substitute chicken breast for the duck breast.