

Red Pepper Basil Duck Rolls

INGREDIENTS:

- 2 cooked duck breasts
- ¼ cup mayonnaise
- 2 ½ teaspoons hot sauce
- ½ teaspoon lemon juice
- 1 red pepper, cut into 36 1/4"x1" strips
- 18 small fresh basil leaves
- 2 ounces bean sprouts

PREPARATION:

Slice each breast lengthwise into approximately 9 thin slices. Lay slices on cutting board. Mix mayonnaise, hot sauce, and lemon juice. Spread a thin layer of mayonnaise mixture on each duck slice. Top with 2 pepper strips, 1 basil leaf and 2 teaspoons sprouts. Roll duck slices around toppings and skewer with a toothpick.

Note: For the cooked duck breasts, use the breast meat from a Roast Half Duck or prepare your own from scratch.

<http://www.mapleleafarms.com/27?recipe=82&reccat=2>

NOTES FROM THE COOK:

Entree