

Grilled Pheasant Poppers

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

55 mins

Description

These grilled pheasant poppers are a great way to use and even enjoy the fowl the outdoorspeople in your life bring home This appetizer creates a spicy crisp and delicious mouthful sure to fool anyone who would wrinkle up their nose to pheasant This has quickly become my number 1 requested appetizer by friends and family Its so simple and so darn good

Ingredients

- - 1 ½ pounds pheasant breast - 1 (4 ounce) jar sliced jalapeño peppers
- liquid reserved - 12 slices bacon
- cut into thirds - 6 bamboo skewers
- soaked in water for 20 minutes - 36 toothpicks

Instructions

1. Cut pheasant breast into 36 pieces and place into a large bowl. Pour liquid from jalapeño peppers over pheasant; stir and marinate at room temperature for 20 minutes. Preheat an outdoor grill for medium heat and lightly oil the grate. Drain marinade from pheasant and discard. Place a jalapeño pepper slice on each piece of pheasant breast and wrap with 1/3 of a bacon strip. Skewer 6 bacon-wrapped pheasant pieces onto each skewer. Cook on the preheated grill
2. turning frequently
3. until bacon is crispy
4. 15 to 20 minutes. Remove pheasant pieces from the skewers and insert a toothpick into each piece to serve.