



## **Grilled Duck Breast**

**(Recipe for six breast fillets)**

2 cups red wine  
2 garlic cloves, minced  
McCormicks Montreal Steak Seasoning

Fillet the breasts off of three ducks, leaving the legs on the fillet. Place fillets in a large plastic marinating bag and add garlic, wine and season with the steak sauce. Let marinate for at least 2 hours.

On a hot charcoal grill, place breasts meat-side down for 5-7 minutes, then turn and cook skin-side down for 3-4 minutes.

Garnish with fresh orange slices and cilantro, or as desired.