



## Recipe using Habanero Pepper Jelly

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### Teal Tenderloin Wraps

#### Ingredients

6 to 7 Teal or other duck breasts  
24 Slices of thin sliced Center Cut bacon  
1 Large purple onion- peeled, cored, and cut into ½" strips  
12 Fresh jalapeños, halved, and seeded, and scraped inside  
1 8 oz. cake of cream cheese, allow to sit out until softened  
3 Green onions, sliced thin  
1 tablespoon- fresh chopped cilantro  
30 to 40 round toothpicks- uncolored -place in a shallow cup or bowl of water

#### Baste - Heat basting ingredients over a low fire until well blended, and then remove from heat

1—bottle of cold St. Arnolds Santo Beer (or your favorite amber ale) – open and take a good sip just to make sure it's OK! Then save the rest for the recipe.

1 Jar Texas Gourmet's Habanero Pepper Jelly  
2 Cloves fresh garlic – minced  
2 Tsp. Sesame seeds  
1 T. Black pepper  
2 Tsp. Soy Sauce  
1 Tsp. Coarse mustard  
3 Tsp. Olive oil  
Powdered ginger

#### Preparation

Remove the breasts from the bone, carefully inspect, rinsing and removing any pellets or feathers from the meat, then slice long ways into ½ "thick strips- you should have at least 24 strips, then place in a bowl of iced brine water (3 T. sea salt to 1 qt. of water along with 25 to 30 ice cubes, add water if needed to fully submerge all meat) for 1 hour, pour off the water, then refill the bowl with straight cold water and soak for an additional 30 minutes. Pour off water again, then drizzle a couple teaspoons of olive oil over the strips, toss well to be sure and touch all pieces, then cover with plastic wrap and place in the refrigerator until time to prepare.

In a small bowl combine the cream cheese, chopped green onion and cilantro, add 1 teaspoon of fresh black pepper, stir well until well blended. Place approx. ¾ teaspoon of the cream cheese mixture into each jalapeno half and spread evenly.

Lay the bacon strips separated on a cookie sheet, and lightly dust with powdered ginger, fresh cracked pepper, and sesame seeds,

While holding a strip of bacon in 1 hand with the spices to the inside, lay a jalapeno half on the bacon, and then top it with a duck breast strip. Wrap the bacon around tightly from one end all the way to the other end to hold in the cream cheese mixture, then seal with a moistened toothpick. Use 2 if necessary. Repeat until all wraps are made up.

**Grilling** - Keep lid closed as much as possible to evenly cook the wraps and hold in the heat.

Grill over a mesquite, charcoal, or gas fire with a med. High fire. Cook the wraps indirectly over the heat, turning frequently and basting often to keep them moist. When bacon appears done, approx. 10 to 12 minutes, move the wraps to a warmed platter, and cover loosely with a piece of foil for 8 to 10 minutes to rest the meat. Remove all toothpicks, and serve.

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### Habanero Glazed High Flyin' Quail

#### The Brine

Place the Quail into a large bowl of ice water. They should be fully submersed. Add ½ cup sea salt to ½ gallon of ice water. Allow meat to sit for 1-2 hours. Pour off water and rinse the meat again with cold water.

A brine will aid in removing undesirable enzymes and flavors from the meat, so you can begin the preparation with the clean and natural flavor of the quail.

#### The Glaze

1 Dried ancho pepper stemmed, seeded & chopped  
1/2 Jar Texas Gourmet Habanero Pepper Jelly  
16 oz. Chicken broth  
3 T. Fresh Cilantro  
4 T. Honey  
2 Cloves Garlic  
1 T. Black pepper  
1 T Soy sauce  
2 T. Lime juice  
2 oz. Gold tequila (you may substitute apple juice)  
2 Tsp. Olive oil

This recipe is for 12-18 quail. Be sure to pluck, clean and rinse well. Check for pellets.

#### Preparation

Place the ancho pepper into the sauce pot with the chicken broth, garlic and cilantro. Bring to a boil.

Boil for about 5-7 minutes. Remove from heat, scoop out ingredients with a slotted spoon, 1 cup liquid and place in blender. Blend until all the chunks are gone and the mixture is smooth. Return to a sauce pan and place on low heat. Add the Habanero Jelly, honey and the remaining ingredients. Heat for 8-10 minutes over medium high heat allowing flavors to blend, then bring to a good boil.

Add the tequila and light the mixture with a match or long handled lighter (be careful and use a long handled spoon as well). Stir down while on boil until the flame goes away, then remove from heat.

Spray the quail with Pam or rub down with olive oil. Place the quail on a pre-heated grill indirectly over fire (mesquite or charcoal) skin side up. Cook with the lid closed or cover with an aluminum pan. Baste, turning every 3-5 minutes basting as you turn.

Cook for about 12-14 minutes or until golden brown. Don't overcook. Remove from grill and rest the meat by covering with a foil tent for approximately 8-10 minutes.

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