**Crispy Duck Sausage and Bacon Polenta Bites**

**with Port Drenched Onions and Raisins**

First Place Winning Recipe in The Strut Your Duck Contest/Maple Leaf Farms

**Creates 24 appetizers**

**Duck Sausage Polenta**

**​**

* 8 ounces of Maple Leaf Duck Sausage
* 2 cups of chicken broth
* 1 cup of polenta
* ½ cup of toasted pine nuts
* 1 cup of shredded Manchego cheese
* ​

**Port Drenched Onions and Raisins**

* 1 1/2 cup of thinly sliced sweet onion
* 2 tablespoons of butter
* ½ teaspoon of sea salt
* ½ teaspoon of fresh ground black pepper
* 2 tablespoons of brown sugar
* ½ cup of golden raisins
* 1/2 cup of port wine
* ½ cup of balsamic vinegar
* ½ cup of chicken broth

​

**Finishing Touches**

* Rendered Maple Leaf Farms Duck Fat as needed
* 4 slices of Maple Leaf Farms Duck Bacon
* 2 tablespoons of fresh minced rosemary

**Directions**

1. In a large skillet, cook sausage over medium high heat, about 5-6 minutes until no longer pink. Add broth and bring to a simmer. Whisk in polenta. Stir over low heat until polenta is thick, about 4-5 minutes. Stir in Manchego cheese until melted, then add pine nuts. Pour polenta into a greased 9x13 pan. Refrigerate until firm, about 45 minutes to one hour. When chilled cut polenta into 24 square pieces.
2. To create the Port Drenched Onions and Raisins, add butter, onions, salt, pepper and brown sugar to skillet. Cook until onions are softened, about 4-5 minutes. Add golden raisins, port wine, vinegar and chicken broth to pan. Bring to boil, reduce heat and cook until liquid is evaporated and mixture is thick and syrupy, about 12 minutes, let cool.
3. Slice bacon into thin strips, about ¼ wide. Place bacon into a heavy bottom medium size skillet over medium high heat. Cook until bacon pieces are crisp, about 6-7 minutes. Clean out skillet and let bacon cool on paper towel.
4. Add 1/2 inch of Maple Farms Rendered Duck Fat to the skillet. When duck fat is hot and shimmering, add polenta squares. Cook 4-5 minutes per side or until golden brown and crispy. Work in batches; do not to over crowd pan, adding additional duck fat if needed. Place fried polenta on wire rack to cool. Remove any extra oil from skillet, strain through a fine wire mesh and reserve for future use.
5. When all polenta pieces are crisped in oil, it is time to assemble! Place polenta on a serving platter and divide Port Drenched Onions and Raisins among squares. Top with crispy bacon and sprinkle with fresh rosemary.

This appetizer truly celebrates all the aspects of duck. I used Maple Leaf Duck Sausage, Duck fat and of course, Duck Bacon! The Port Drenched Onions and Raisins are the perfect complement to the duck, and add an unexpected touch! Perfect for a casual get together, elegant enough to serve at your next dinner party!