

LOONEY TUNES (WIP)

This has got to be one of the craziest things I have ever made. This one came to fruition back in July of 2018 (funny, a lot of these seem to be coming from 2018) and was one of those random bursts of insight that you get only once in a blue moon. Word of warning... this took around 12 ½ hours from start to finish with some spaces here and there to get other stuff done. This is yet another example of why I should NEVER run a restaurant.

I have not made this since then, but here are some things I had listed as thoughts for the next time:

- Bump up the cook temperature for crispier bacon
- Use cheddar instead of feta. Less moisture and the yellow will provide another colour element
- When roll the roll, place the larger pieces of meat towards the end so the inner fillings do not show through the cracks between the meat sections
- Lightly salt and pepper each layer of meat
- Maybe try precooking the bacon before wrapping
- Use a Searzall
- Someone also suggested a cast iron pan, but I don't have one big enough to fit this monstrosity

Anyways, I am going to write this one up as I made it, but keep those bulleted points above in mind if you decide to give this a try.

INGREDIENTS

Qty.	Unit	Item
1	Pack	Pre-Washed Baby Arugula
2	-----	D'artagnan Duck Breast
1	-----	D'artagnan Young Rabbit
1	Container	Feta Cheese Cheese Crumbles
1	lb. Pack	Regular Cut Bacon
AR	-----	Kosher Salt
AR	-----	Fresh Ground Pepper
AR	-----	High Temperature, Neutral Oil (e.g Grapeseed)

The only reason I say "D'artagnan" here is that is what I have seen in the grocery stores (well, Wegman's anyways). If you have another source, feel free to use it

I don't remember the size of the Feta cheese container. It wasn't huge, but it wasn't small either. Maybe the size of the blue cheese crumbles I used recently. Maybe 4 oz.? Maybe 8?

Once again, I'll say Kunzler for the bacon, with Hormel Black Label as a second

SPECIAL TOOLS

- Traeger Pellet Grill with Gourmet Pellets[i, iii]
- Butcher paper [ii]

PREPARATION

- 1) Pull the Traeger out on your deck, fill with your pellets of choice, and set to smoke
- 2) Once you see smoke, close the lid and set to max temperature
- 3) Let it heat for at least 30 minutes
- 4) Scrape the grate with a wood scrapper then set it to shutdown cycle
- 5) Take the fat of the duck breast and trim off any remaining large bits of fat
- 6) Place a duck breast between two pieces of plastic wrap on a cutting board
- 7) Pound the duck breast thin with a meat mallet
- 8) Roll out the duck breast with a rolling pin
- 9) Repeat steps 7 and 8 three times or until the duck breast is very thin
- 10) Put the duck breast in the fridge
- 11) Repeat steps 6 – 10 for the second duck breast
- 12) Debone the rabbit [iv]
- 13) Split the rabbit into two portions
- 14) Spread a portion of rabbit between two pieces of plastic wrap on a cutting board.
Try to keep the spread as even as possible
- 15) Pound the rabbit thin with a meat mallet
- 16) Roll out the rabbit with a rolling pin
- 17) Repeat steps 15 and 16 two times or until the rabbit is very thin
- 18) Repeat steps 14 – 17 for the second portion of rabbit
- 19) Make the bacon weave
- 20) Place a piece of wax paper over the bacon weave and roll flat with the rolling pin
- 21) Place the pounded duck breasts on top of the bacon weave for maximum coverage of the bacon with minimum overlap of the duck breasts
- 22) Spread the package of arugula over the duck
- 23) Place the pounded rabbit over the arugula for maximum coverage of the arugula with minimum overlap of the rabbit
- 24) Spread the feta cheese over the rabbit
- 25) Roll it all up as tight as possible
- 26) Tuck in the bacon ends at each end of the roll
- 27) Place the roll on ½ sheet cooling rack in a ½ sheet pan then place in fridge
- 28) Set the Traeger to smoke with the lid open
- 29) Once you see smoke, close the lid and set to 250 deg. F
- 30) Once the Traeger has reached temperature, grease the grate with a high temperature, neutral oil then put on the roll
- 31) Insert a temperature probe into the thickest part of the roll
- 32) Cook until the internal temperature reaches 160 deg. F
- 33) Pull the roll from the Traeger and wrap in butcher paper then towels
- 34) Put the wrapped roll in a cooler and let rest for 30 minutes or so
- 35) Pull the roll from the cooler and slice to your desired thickness

36) Plate with your sides of choice
37) ENJOY!!!

NOTES

- i. If you don't have a Traeger or the like, you can use the oven. You will, however, miss out on that great smoke flavor
- ii. Make sure you use uncoated butcher paper (i.e. no wax coating or otherwise). If you can't find it locally, you can get it from Amazon
- iii. The original recipe used Gourmet Blend (special from Traeger), but I think hickory or mesquite should do quite well.
- iv. This was much harder than I had anticipated and took quite a while. You might want to do a bit of research on this first

PICTURES





















