



*Bottled with love, for the joy of living*

## CRISPY DUCK & CHERRY SAUCE



### 2020 ZINFANDEL, MONTE ROSSO VINEYARDS MOON MOUNTAIN DISTRICT

#### INGREDIENTS

##### DUCK BREAST

4 6 oz duck breast with skin on

1 tbsp kosher salt

1 tsp freshly cracked black pepper

##### SAUCE

1 shallot, finely chopped

3 cloves garlic, minced

¼ cup balsamic vinegar

½ cup cherry liquor

½ cup chicken stock

¼ cup balsamic vinegar

2 sprigs of fresh thyme

16 oz dark sweet cherries, fresh or frozen

1 tbsp honey

2 tbsp cold butter, cut into cubes

#### INSTRUCTIONS

Remove the duck breast from the refrigerator 1-2 hours before cooking. Score the fat on top of the duck breast in a crosshatch pattern and be careful not to score into the flesh.

Season the duck, on both sides, with salt and pepper. Lay the duck fat side down into a cold cast iron skillet. Turn on the heat to medium-high. Allow the duck to cook and fat to render for 10 minutes without moving. Check the duck skin to ensure it is golden brown and crispy.

Flip the duck on the other side and cook for 2 minutes using tongs. The duck is done when a meat thermometer reads 135° when inserted into the thickest part of the breast. Remove the duck breast from the skillet and set it aside to rest.

Drain all but one tbsp of duck fat into a heat-safe air-tight container. Place the skillet back on the stove and reduce the heat to medium. Add shallots and garlic to the skillet. Sauté for 1-2 minutes or until soft and translucent. Add the balsamic vinegar, cherry liquor, chicken stock, and fresh thyme.

Bring the mixture to a boil and reduce to medium-low. Simmer for 10 minutes, then add cherries. Continue to simmer for 10-15 more minutes or until the back of a spoon is coated with the reduced liquid mixture.

Remove ½ the cherry mixture to a food processor and puree until smooth. Return the puree to the skillet. Stir in the honey and cold butter until the butter has melted.

To serve, slice the rested duck and spoon the cherry sauce over the top of the duck.