

Peppered Duck with Chianti and Cherries

Serves: 4

Prep Time: 30 Mins.

Cook Time: 35 Mins.

Ingredients:

2 Lbs. Duck Breast, scored
1 French Baguette, sliced and slightly toasted
1 Cup Chianti Reserve
¼ Cup Cherries, Frozen or Fresh, chopped
Peppercorns, crushed
Kosher Salt
Flat Leaf Parsley, chopped
Canola Oil, as needed

Directions:

Begin by heating a stainless steel pan with a splash of canola oil and sear the duck until golden brown on the skin side. Turn over the breasts and place in an oven at 350°F until desired doneness is achieved. Remove from oven and set duck aside to rest.

Using the same pan, pour out duck fat and place back on heat. Deglaze with a Chianti wine and reduce by 1/2. Place cherries in the sauté pan, and cook until the wine and cherries create a glaze. Slice the duck and place on the crostini then pour glaze over sliced duck and serve hot. Garnish with chopped parsley as desired.