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# DUCK BREAST WITH MICHIGAN TART CHERRY SAUCE

Time: 45 minutes

Yield: 2 servings

## INGREDIENTS

- 2 duck breasts per serving
- Salt and pepper to taste
- 1 cup Michigan dried tart cherries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/2 cup red wine (optional)

## DIRECTIONS

Preheat oven to 400 degrees. Heat an oven-proof large sauté pan over stovetop until it is very hot. When you think the pan is hot, wait another minute! It is important that the pan is hot enough to sear the duck breast and render out the fat.

Score the fat side of duck breasts and season the flesh side with salt and pepper. Sear the breasts with skin side down until the skin is mahogany-colored reducing the temperature to medium if the duck begins to brown too quickly.

Turn the breasts over and place the pan in the preheated oven. Duck breasts should be served medium-rare, which should take 3 to 4 minutes.

While duck is in the oven, place cherries in a pan with enough water to just cover; bring to a boil and reduce heat to simmer to a "bloom" (rehydrate) Add sugar and taste. Make a slurry of cornstarch and water; add cherry juice to slurry. Stir mixture into cherries and water in the pan and bring back to a simmer; let cool. If adding wine to sauce, reduce wine from 1/2 cup to 1/4 cup before adding to finished sauce.

Remove duck breasts from oven and place on a resting rack for approximately 4 to 5 minutes. Cut on a bias and place on a serving plate.