



Duck with Tart Cherry- Port Sauce

Source: William Sonoma

Serving Size: 4

Prep Time: ~30 min

Cooking Time: ~ 60 min



Tart cherries deliciously complement the smoky flavor of duck breast and add fruity flavor notes to a port wine sauce. For a stress-free dinner party, make the sauce a day in advance and store it, covered, in the refrigerator, until the duck is ready.

For even better flavor, season the duck breasts 1 or 2 days in advance and store them, covered, in the refrigerator. In early summer, substitute 2 handfuls of fresh Bing cherries for the dried tart cherries: Roast for 10 minutes in a 350°F oven, pit if desired

Directions

- Preheat an oven to 350°F.
- Spread the hazelnuts on a baking sheet and toast until golden and fragrant, **10 to 12 minutes**.
- Let the nuts cool slightly, then wrap them in a clean kitchen towel and rub gently to remove the skins. Chop the nuts coarsely and set aside.
- Meanwhile, in a saucepan over medium heat, combine the cherries, vinegar, port and stock.
- Bring to a simmer and cook until reduced by half, **10 to 12 minutes**. Remove from the heat and set aside.
- Heat a cast-iron fry pan over medium-high heat and pour in the olive oil.
- When the oil is very hot, add the duck breasts, skin side down.
- Reduce the heat to medium-low and cook, without turn the duck, until the skin is nicely browned and plenty of fat is rendered, **10 to 12 minutes**.
- Reduce the heat to low and turn the duck over.
- Continue cooking until an instant-read thermometer inserted into the center of a duck breast registers 140°F for medium-rare, 4 to 5 minutes more.
- For medium to well-done, cook until the thermometer registers 160° to 165°F, 5 to 10 minutes more. Transfer the duck to a platter, cover loosely with aluminum foil and let rest for 10 minutes.
- Meanwhile, reheat the cherry-port sauce. Cut the duck into thin slices and arrange on 4 warmed plates.

- Spoon the sauce over the duck and sprinkle with the hazelnuts.
- Serve immediately.

Ingredient List

- 1) 1/4 cup hazelnuts (optional)
- 2) 2 Tbs. pitted dried tart cherries or cranberries
- 3) 1 Tbs. sherry vinegar or red wine vinegar
- 4) 1/2 cup ruby port
- 5) 2 1/2 cups veal or chicken stock
- 6) 4 boneless duck breast halves, each about 6 oz.
 - a. Trim off any excess skin from the edges of the duck breasts.
 - b. Turn the breasts skin side up. Using a sharp knife, make 4 shallow incisions diagonally across the skin, each about 1/8 inch deep, being careful not to cut into the meat.
 - c. Create a crosshatch pattern by making a second set of 4 diagonal incisions in the opposite direction.
 - d. Season the duck generously on both sides with salt and pepper.
- 7) Kosher salt and freshly ground pepper, to taste 1 Tbs. sherry vinegar or red wine vinegar