



Roast Duck Breast with Dried Cherry Sauce

Recipe by Stephen Pavy

Serves 8

Serve with

Joseph Phelps 2005 Napa Valley Cabernet Sauvignon

Joseph Phelps 2004 Insignia

4 lbs. of duck breasts (at room temperature)

Salt and freshly ground black pepper to taste

1 T olive oil

3 T Canola oil

1 cup dried cherries

1 cup red wine reduction (see recipe below)

Combine dried cherries and red wine reduction in pan and bring to simmer on stove

Simmer for 15 minutes

Sauce may be made ahead and sauce warmed just before serving

Score the skin of each breast with a sharp knife

Sprinkle salt and pepper over both sides of each breast

Heat olive and canola oils in large oven proof pan (I use cast iron for this) over medium heat until oil is shimmering and beginning to smoke.

Place duck breasts in pan. Do not crowd them in the pan; you may have to do them in batches, depending on the size of your pan. Place the breasts fat side down and cook for 5 minutes. The fat will start to run from the duck.

Turn breasts over and transfer pan to oven

Roast for 8 minutes (longer if you want to have duck be more well done – the stated recipe times results in medium rare slices)

Remove duck from the pan and allow it to rest for 5 minutes

Spoon sauce into a warm platter with high rim

Slice duck breast and array slices on top of sauce

Red wine reduction

Makes 2 cups

1 large onion, chopped

2 small celery ribs, chopped

2 medium carrots, chopped

3 garlic cloves, chopped

1 ½ T olive oil

2 bottles of red wine

½ tsp. salt, plus more to taste

¼ tsp. freshly ground pepper, plus more to taste



Sauté all vegetables in olive oil in heavy sauce pan or kettle over moderately high heat, stirring until onions are golden (about 10 minutes)

Add wine and simmer, stirring occasionally, until mixture is reduced to 1 quart (about 1 hour)

Strain through a sieve, discarding solids

Add ½ tsp. salt and ¼ tsp. pepper

Simmer liquid until reduced to 2 cups

Adjust salt and pepper to taste