



Seared Duck Breast with Port Wine Cherry Sauce

Wolf Sealed Range Top Griddle

Serves 4-6

Ingredients:

- 4 5-6 ounce duck breasts
- 3 tablespoons olive oil
- ¼ cup shallots fine diced
- 1 clove garlic chopped fine
- 1 cup low sodium chicken stock
- 20 pitted sweet cherries, fresh or frozen, thawed
- ¼ cup tawny port
- 2 tablespoon whole butter, chilled and cut into small cubes
- Salt and pepper to taste

Directions:

1. Pre-heat **Wolf Sealed Rangetop Griddle** to 400 degrees. Place duck breasts halves between 2 sheets of plastic wrap. Pound lightly to even the thickness (about ½ to ¾ inch). Discard plastic wrap. Using a sharp knife, score skin in ¾ inch diamond pattern (do not cut into flesh). (This can be done up to 8 hours in advance)
 2. Heat a medium sauce pot over medium heat. Add 1 tablespoon of olive oil. When oil is hot add the shallots and the garlic and cook until fragrant. Add the cherries, port wine, chicken broth and honey. Increase heat to high and boil sauce until sauce is reduced to a glaze, stirring frequently (about 7-10 minutes). Whisk in cold butter cubes and then pull off of heat. Season sauce with salt and pepper and hold until duck is ready to be served.
 3. Pour the remaining olive oil on the preheated griddle. Salt and pepper both sides of the duck breasts. Place the breasts skin side down on the griddle. Cook until the skin is browned and crisp, about 5 minutes. Turn the duck breasts over and cook for 4-6 minutes longer to reach a medium rare internal temperature. Pull the duck breast off the griddle and place on a cutting board to rest, 5-10 minutes. Once rested, thinly slice duck breasts and serve with the cherry port wine sauce. Enjoy!
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