

Pan Seared Wild Duck Breast

Chukar Cherry Agrodolce, Pan Roasted Butternut & Wilted Snow Pea Vines

Serves 4

2 Duck breasts
Freshly ground pepper and kosher salt
Blended oil, for cooking

Agrodolce

½ cup Port
1 cup dried Chukar Cherries
2 teaspoon yellow mustard seeds
2 teaspoon black mustard seeds
½ cup balsamic vinegar
8 ounces sugar
Grated zest of 1 orange

Pan Roasted Butternut

2 tablespoon blended oil
3 cups diced butternut squash



To serve, snow pea vines, or winter greens

1. To make the Agrodolce, 1-2 hours ahead of time, bring Port to a boil in a small pan, pour over the cherries and allow cherries to plump up in liquid. Place mustard seeds in a non-stick pan over medium heat and shake pan until seeds start to pop. Add balsamic and sugar and bring to a boil. Reduce to a syrup consistency, then add the cherry port mixture and reduce to a sauce consistency. Add orange zest and a pinch of salt, remove from heat and allow to macerate for 1-2 hours.
2. To prepare the butternut, heat 2-3 tablespoons oil in a medium sauté pan over high heat. Add squash and cook, tossing pan for 2-3 minutes to caramelize, then reduce heat to low and cook until tender – about 8-10 minutes. Season to taste and keep warm.
3. To prepare the duck, heat 2 tablespoons oil in a pan over high heat. When close to smoke point, add the duck to pan and sear 2 minutes per side, then reduce heat to medium and cook until just medium rare, or 125 degrees in the center. Transfer to a plate and rest a few minutes.
4. Return the pan to the heat and add a handful of the pea vines and cook for a minute or two until just wilted and tender. Season to taste.
5. To serve, slice duck across the grain. Reheat Agrodolce and spoon a swirl of the liquid on plate. Place a mound of squash on top, then the braised greens. Arrange sliced duck breast over vegetables, then top with some cherries and drizzle over the remaining Agrodolce liquid.

Pairing – Syrah for sure, pinot next!