

Don's Seared Duck Breasts with Fig & Cranberry Chutney in a Port Wine Reduction

- 1 C. Port Wine (Tawny)
- $\frac{3}{4}$ C. Dried figs, stemmed & sliced
- 2 Tbl. Dark brown sugar
- 2 Tbl. Balsamic vinegar
- 1-2 Rosemary sprigs
- 1 $\frac{1}{2}$ C. Dried cranberries
- 2 Tbl. Granulated Sugar
- Salt & pepper
- Olive oil
- 2 Duck breasts. (Usually about 1 lb. each)

1. In a medium saucepan, combine the Port, figs, brown sugar, balsamic vinegar, and rosemary, salt and pepper to taste. Be sure to submerge the rosemary sprigs.
2. Bring to a boil, stirring to dissolve the brown sugar. Immediately reduce heat to low. Simmer uncovered 10 minutes. Stir once halfway through.
3. Add cranberries and granulated sugar. Stir to dissolve sugar. Simmer over low heat 10 minutes. Turn off heat, remove rosemary, and let sit.
4. Meanwhile, score the fat side of the duck breasts in a crosshatch pattern. This prevents curling. Salt and pepper both sides of the breasts.
5. Preheat a heavy skillet until very warm.
6. Sauté duck fat side down over medium high heat until fat is very dark brown and you can see the duck cooking up the sides, about 10 minutes. Pour off almost all the rendered fat.
7. Turn the duck and sauté another 5-7 minutes until browned. This should produce a medium rare breast. Adjust time down for rare. Adjust time up for well done, also known as ruined duck.
8. Let duck rest on a cutting board for 10 minutes. Slice into $\frac{3}{8}$ " to $\frac{1}{2}$ " thick slices or split the difference at $\frac{13}{16}$ ".
9. Serve alongside chutney.

Each duck breast is 2 medium sized servings.