

## **Grilled Muskovy Duck Breast with wild cherry, fig and port reduction**

2 to 4 - 4oz duck breasts with the skin side scored  
1/4lb wild cherries  
1/4lb figs sliced  
2cups port wine  
S&P

Score the duck skin in a cross x pattern almost through the fat, and then salt and pepper. Heat oven to 475 degrees and place rack in the center of the oven. On the stove, heat a sautee' pan to med/ high heat and place skin side down. Let the skin side caramelize for 3 to 4 minutes. Turn and cook the breast 2 to 3 minutes and then place the duck into the oven for about 5 to 6 minutes or until medium rare.

For the port reduction, place the port into a small sauce pan place on med/high heat. Add cherries and figs to the port and reduce. When you place a spoon in the sauce and bring it out and run a finger through the sauce it won't run through the line you made with your finger. You may need to add salt to cut some of the acid flavor.

After you let the duck rest for a minute, slice thin on the bias, spoon port, wild cherry and fig reduction over layer of the duck.

### **Suggested Wine:**

Baron Philippe De Rothschild Pinot Noir: This wine combines great flavors of wild cherries, currants and violet. It is artfully blended with the great skill of the wine maker and is a wonderful pairing for the hearty flavors of red meats and game that we use at Plums.