

Santiago Canyon Winery

Culinary Concoctions

Seared Duck Breasts with Red-Wine Sauce and Candied Kumquats

Ingredients:

2 1/4 cups SCW Merlot
3/4 cup chopped shallots (about 3 large)
4 1/2 tablespoons balsamic vinegar
22 whole black peppercorns, crushed
12 coriander seeds, crushed
1 cup plus 2 tablespoons fresh orange juice
3 cups low-salt chicken broth
3 (1-pound) Muscovy duck breast halves with skin

Instructions:

Combine Beaujolais, chopped shallots, balsamic vinegar, crushed peppercorns, and crushed coriander seeds in medium saucepan. Boil until reduced to 1 1/2 cups, about 12 minutes. Add orange juice and boil 5 minutes. Add chicken broth and boil until reduced to 3 cups, about 15 minutes, and strain. **Prepare ahead:** Sauce can be made 2 days ahead. Cover and chill. Preheat oven to 250°F. Using sharp knife, score skin of duck breasts diagonally to create 3/4-inch-wide diamond pattern. Sprinkle duck with salt and pepper. Heat 1 large and 1 medium skillet over medium-high heat. Place 2 duck breasts, skin side down, in large skillet and remaining duck breast in medium skillet. Cook until skin is brown and crisp, about 8 minutes. Turn; cook until brown and thermometer inserted into center registers 130°F for medium-rare, about 6 minutes. Transfer to rimmed baking sheet and place in oven to keep warm. Drain kumquats*, reserving syrup. Pour off fat from skillets, reserving 2 tablespoons fat in large skillet for sauce. Heat a large skillet with olive oil over medium-high heat. Add reserved sauce and 4 1/2 tablespoons reserved kumquat syrup. Boil until sauce is thickened and reduced to 3/4 cup, about 5 minutes. Slice duck breasts crosswise into 1/2-inch-thick slices. Divide duck breast slices among 6 plates. Drizzle duck with red wine sauce, garnish with candied kumquats, sprinkle with crushed peppercorns, and serve.

Candied Kumquats: 1 cup water 1/2 cup sugar 4 ounces kumquats (about 14), each cut crosswise into 4 slices, seeded Bring water and sugar to boil in heavy small saucepan, stirring until sugar dissolves. Add kumquat slices. Reduce heat to medium and simmer until kumquats become translucent and tender, stirring occasionally, about 15 minutes. Cool. **Prepare ahead:** Candied kumquats can be made 3 days ahead. Cover and chill.

Serve with bottle of JT Private Reserve Merlot