

Saba – Glazed Duck Breast

Ingredients

2 7-8 oz. Duck Breasts

Olive Oil

Coarse Sea Salt

Black Pepper

2 oz. Leonardi Saba Dressing (Or Monari Balsamic Glaze)

(Best served with Chestnut-Cranberry Risotto or Rice)

Directions

Score duck breast skin approximately one inch diamonds

Rub lightly with Olive Oil

Sprinkle lightly (to taste) with salt & pepper

Heat a sauté pan to hot

Place duck skin side down (There will be steam/smoke)

Sear until golden

Turn skin side up, remove from heat and place on a plate (Save Duck Fat to pour over Risotto)

Turn Duck pan on medium high heat add Saba dressing swirl to coat pan. Just as it begins to bubble, add breasts skin side down stirring well to coat crisp skin

Turn breasts up, reduce heat until Saba slightly reduced and duck is well coated.

Remove from pan and slice duck into 5-6 slices each fan out over Risotto

Drizzle a little Saba from bottle over all & serve.

Garnish with pomegranate seeds and chopped parsley for a little holiday love!

Note: If using balsamic glaze, pour a little over duck as you re-heat & coat well. As it is already a glaze it only need to get warm.