

TEPUSQUET VINEYARD SYRAH
GRILLED DUCK BREASTS WITH
BING CHERRY AND PLUM SAUCE

SERVES 4

INGREDIENTS

- ½ cup sour-cherry preserves
- 1 tablespoon whole Szechuan peppercorns
- 2 whole boneless duck breasts
(one pound each)
- Kosher salt and freshly ground black pepper
- 4 tablespoons unsalted butter
- 6 ounces Bing cherries, stemmed,
pitted and halved
- 4 red plums, pitted, cut into eighths
- 1 tablespoon plus 2 teaspoons sugar
- 1 teaspoon finely chopped fresh thyme
- 1 cup Cambria Tepusquet Vineyard Syrah
- 1 ½ tablespoons red-wine vinegar

DIRECTIONS

Preheat the oven to 500°F. Place the sour-cherry preserves in the bowl of a food processor and purée. Transfer to a small bowl; set aside. Place peppercorns on a clean cutting board. Using the side of a heavy knife, press down on the peppercorns until they are coarsely crushed; set aside. Cut both duck breasts in half and trim any excess fat, leaving the skin attached to the breasts. Season both sides of duck breasts with salt and pepper. Spread 1 tablespoon of puréed preserves on the flesh side of each breast; sprinkle with half of the crushed peppercorns. Place the duck breasts, flesh-side down, in a medium ovenproof skillet. Spread 1 tablespoon of the puréed preserves on the skin side of each breast; sprinkle with remaining crushed peppercorns. Place the skillet in oven; roast until medium rare, 10 to 12 minutes. Remove from oven; set aside in a warm place. Melt butter in large skillet over medium-high heat. Add cherries, plums, sugar and thyme. Season with salt and pepper. Cook until sugar dissolves, 1 to 2 minutes. Add Syrah and vinegar and cook until the juices thicken, 10 to 15 minutes. Remove from heat. Transfer duck to a serving dish and pour fruit sauce over top. Serve hot.

