



Grilled Duck Breast paired with our Garys' Vineyard Pinot Noir

Marinade

1/2 c. sherry vinegar
1/2 c. olive oil
4 cloves of garlic- minced
1 t. fresh rosemary- minced
1 t. fresh sage- minced
1 t. kosher salt
1 1/2 t. cracked pepper

Stir the vinegar, garlic, rosemary, sage, salt and pepper together, whisk in olive oil.

4 duck breasts, score the skin on each duck breast about every 1/2 inch about 4/5ths all together, don't cut through to the meat.

Combine the marinade and duck and allow to marinate for an hour in the refrigerator
Remove duck from marinade and set aside

Sauce

1/2 C. chicken broth
1/2 C. dried cherries
1/2 T. butter

Boil remaining marinade and chicken broth until it is reduced by half. Lower the heat to low, add the cherries and let them plump for about three minutes. Whisk in butter, and set aside.

Prepare a hot grill and cook the duck breast, skin-side down, for about 4 minutes (watch for flare-ups).
Turn and continue grilling for 3 minutes, or until the duck breast is still pink in the center.

Let duck rest 5 minutes, slice thinly on a diagonal and spoon sauce over the top.
Pour a glass of Garys' Vineyard Pinot Noir and enjoy!

Serve with roasted potatoes and sautéed spinach.

Serves four

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