



Smoked Duck Breast with Cherry Sauce

Yields 40 portions



INGREDIENTS

- 625 ml small diced onions
- 150 ml extra virgin olive oil
- 30 ml minced garlic
- 60 ml tomato paste
- 5 ml ground cumin
- 250 ml red wine
- 30 ml apple cider vinegar
- 15 ml Dijon mustard
- 1 kg sweet cherries, frozen
- 750 ml fresh LOCAL cherries, pitted, halved
- 40 smoked duck breast
- 60 ml fresh tarragon, chopped

INSTRUCTIONS

1. Sauté onion with olive oil. Cook until tender. Add garlic. Cook 2-3 min. Lower heat. Add tomato paste and cumin. Stir through. Cook 3 to 5 min. Add red wine and vinegar. Reduce by half.
2. Add mustard and frozen cherries. Bring to a simmer. Remove from heat and puree until very smooth. Pass through a strainer.
3. Return to pot. Add fresh cherries and bring to simmer. Transfer to insert and hold in steam table for service.
4. Pre-heat oven to 325F. Bake duck for 20-25 min. until internal temperature of 165 F. Top with cherry sauce and tarragon and serve.

Bon Appetit!

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