

EAT THIS! DRINK THAT!

with **BORDEAUX**

CROSTINI WITH DUCK BREAST

INGREDIENTS

RED ONION JAM

- 2 medium red onions, halved lengthwise and thinly sliced
- 2 tbsp unsalted butter
- ¼ cup sugar
- ¼ tsp kosher salt
- Freshly ground black pepper
- ¼ cup red wine
- 1 tbsp sherry vinegar

CROSTINI & DUCK

- 2 large duck breasts, fat on
- 1 tbsp vegetable oil
- Kosher salt to taste
- Long, slender baguette
- Extra-virgin olive oil

Prep Time 5 minutes

Cook Time 60 minutes

Serves 15 people

Wine Pairing

Château de Landiras Graves 2014

DIRECTIONS

In a large, covered pan over low heat, cook the onions, butter, sugar, salt and pepper to taste, stirring occasionally, until the onions are soft and are slightly caramelized. Add the wine and vinegar and simmer uncovered, stirring occasionally, until thick. Cool to room temperature before using.

Using a very sharp knife, score the fat on each of the duck breasts and halve each breast lengthwise. Heat a large, heavy stainless steel pan over medium-high heat, adding the vegetable oil as soon as it is hot. Sprinkle each piece of duck generously with salt and gently place in the pan, fat side down. Sauté until the fat is golden brown, and then continue to sear each side of the meat, until the duck is medium to medium rare, about 7 to 9 minutes total. Remove from the pan and let it rest until it is no longer hot.

Heat the oven to 350°C. Cut the baguette on the diagonal into ¼-inch slices and arrange them on a baking sheet. Brush the slices lightly with olive oil and bake until lightly browned about 10-15 minutes. To assemble, slice each piece of duck into ¼-inch slices. Arrange a slice on top of each of the crostini and top with a small dab of the onion jam.

Serve immediately.

