

ENTREE

Crisp Seared Duck Breast

Ingredients:

- 1 ea Duck Breast
- 1 tsp Fresh Basil, chiffonade
- 1 tsp Fresh Oregano, chopped
- 1 tsp Garlic, minced
- 2 oz Olive Oil
- to taste Salt and Pepper
- 6 oz Fried Rice
- 5 oz Fresh Vegetable Medley
- 4 oz Raspberry Red Chile Glaze

Garnish (optional)

- 4-5 pieces Fresh Strawberries
- 1 sprig Fresh Basil

Procedure:

1. Score skin of duck breast in a diamond pattern. Coat duck breast in ½ oz. of olive oil and sprinkle on basil, oregano and salt and pepper, to taste.
2. Heat sauté pan to high heat and add remaining olive oil. Sear duck on all sides in hot oil. With skin side down coat with 2 ozs. of Raspberry Red Chile Glaze. Remove from heat and place in 350° oven for 12 minutes, or until duck reaches medium.
3. Heat 1 tsp. of olive oil in sauté pan and add vegetables, garlic and salt and pepper to taste, toss in hot pan until heated throughout.
4. On a platter, using a mold place rice in center. Place sautéed vegetables on the 3 o'clock side of the potatoes.
5. Remove duck from oven, let rest for 3 minutes and then cut the breast into 5-6 pieces on a bias.
6. Pour 2 ozs. of Raspberry Red Chile Glaze along the 9 o'clock side of the plate and then shingle the pieces of duck over the sauce, leaning on potatoes. Drizzle 2 tsps. of sauce on top of breast.
7. Garnish with fresh raspberries and fresh basil.

Raspberry Red Chile Glaze

Lyons Raspberry Topping - Item 2380	1 ¼ Cup
Red Chile Sauce	1 Tbsp.
Chicken Stock	3 Cups
Salt	1 Tbsp.
Garlic, minced	2 Tbsp.
Red Onions, chopped	¼ Cup
Olive Oil	2 Tbsp.
Corn Starch	2 Tbsp.
Cold Water	¼ Cup

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

