



## CHEF SPOTLIGHT RECIPE

# ROASTED DUCK BREAST IN A RAISIN SAUCE

SERVES 10

### INGREDIENTS

#### For the duck

- 60 ounces duck, breast, boneless
- 10 teaspoons kosher salt
- 10 teaspoons black pepper, ground
- 5 ounces canola oil
- 5 tablespoons fresh garlic cloves, peeled, chopped

#### Raisin sauce

- 20 ounces maple syrup, 100% pure
- 5 cups golden raisins, bulk
- 5 cups cranberries, frozen
- 60 ounces apple juice, 100%
- 10 teaspoons cinnamon, ground
- 10 teaspoons cornstarch, 100% pure
- 10 teaspoons water

### DIRECTIONS

#### For the duck

Generously season both sides of the duck breast with oil, garlic, salt and pepper. Add the oil to a pan and sear the duck skin side down for 5-8 mins then flip and cook on the other side for 3 minutes. Save duck fat to use for potatoes. Remove duck from pan and roast in the oven over stuffing until internal temp is 155 F or higher, remove and let rest. Slice and place over top of cranberry raisin sauce.

#### Raisin sauce

Combine apple juice, raisins, maple syrup and cinnamon; heat till boiling, stir occasionally. Mix cornstarch, water and berries, then stir in apple juice mixture boil for 1-2 minutes until mixture begins to thicken. Remove from heat and cool.

#### Side dishes

Herb-Roasted New Potatoes and Leeks  
Duck Stuffing  
Succotash

