

Crispy Boneless Duck Breast with Cherry Sauce





Instructions

1. Score the duck skin, season with salt and pepper.
2. Place duck skin-side down in a cold skillet. Turn heat to medium and sear until skin is crispy, about 7–10 minutes.
3. Flip and cook an additional 4–5 minutes or until desired doneness.
4. Remove duck and set aside to rest.
5. In the same pan, add cherries, broth, balsamic, and honey. Simmer until thickened.
6. Slice duck and serve with cherry sauce on top.

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