

Duck Marinade (Serves 6-8)

Ingredients:

Duck Marinade

1. 1/2 cup gold tequila
2. 1 cup freshly squeezed lime juice (5 to 6 limes)
3. 1/2 cup freshly squeezed orange juice (2 oranges)
4. 1 tablespoon chili powder
5. 1 tsp cumin
6. 1 minced fresh jalapeno pepper, (seeded if you don't like spicy)
7. 3 cloves of garlic minced
8. 2 teaspoons kosher salt
9. 1 teaspoon freshly ground black pepper
10. 6 – 8 boneless duck breasts, skin scored

Truffle Vinaigrette

1. 1 cup extra virgin olive oil
2. 1/2 cup white wine vinegar
3. 1/4 cup white truffle oil
4. 2 tsp honey
5. 1 tsp Dijon mustard
6. Salt & Pepper

Salad

1. Mixed Greens– we like arugula & endive
2. Salamis – Capicola, Sopressata, Genoa
3. Cucumbers
4. Tomatoes
5. Red Onions
6. Cheese (Extra Sharp Cheddar, Gouda)
7. Piquillo peppers or cherry peppers
8. Artichoke hearts, quartered
9. Banana Peppers or pepperoncini

Instructions:

The Duck:

1. Using a paring knife – score the fat on the duck breast (slicing just through the fat in a criss cross pattern).
2. Combine all the ingredients for the marinade into an airtight bag or container. Add the duck breasts and toss to combine. Refrigerate and marinate preferably overnight but for at least 6 hours.

3. Drain the duck from the marinade and gently blot off excess moisture. In a cold frying pan, lay the duck breasts skin side down and turn the heat onto medium.
4. You want to render some of the fat off of the duck and turn the skin nice and crispy. Control the heat so you are hearing a sizzle but not popping.
5. Once the skin is crispy – flip the finish cooking the duck breasts on the other side. Cook duck breasts to 135°F for medium-rare or 140°F for medium.
6. Let rest about 15 minutes before slicing.

Vinaigrette & Salad:

1. Add all the vinaigrette ingredients to a jar – close, seal and shake. Alternatively, put all the ingredients for the salad in a bowl excluding the extra virgin olive oil. Whisk constantly and drizzle the olive oil in a slow steady stream.
2. Chef Natasha likes to serve this salad on a large platter composed (meaning all the ingredients are in sections). She tosses the greens with the vinaigrette and serves more on the side. You can also serve this as a chopped salad with slices of the duck laid on top.

*See video for how Chef Natasha served it!