

TIM FARMER'S COUNTRY KITCHEN

BALSAMIC DUCK BREAST

Duck Breast

Balsamic vinegar

Salt, Pepper, Garlic Powder

Duck Fat

Score fat on the duck breast to render the fat while cooking. Season duck with salt, pepper and garlic on both sides. Place breast side down in balsamic and marinate for 1/2 hour. Melt duck fat in skillet over medium heat. Place duck, fat side down, in skillet and sear for 4-5 minutes or until brown. Flip and cook other side for 4-5 minutes. Cook until desired temperature. Remove from skillet and let rest. Slice and serve with a drizzle of balsamic vinegar.

