

Jole

5 Spiced Brined Duck Breast Whipped sweet potatoes, soy dried cherry sauce 2003 Temescal Cabernet Sauvignon

2 duck breast
1 quart water
1 cup kosher salt
1 T all spice
1 T star anise
2 cinnamon sticks
1 T cumin
1 T fennel seed

Boil water with salt and toasted spices, let cool completely and place duck breasts in brine for 3- 5 hours. Pull and reserve for cooking

1 cup dried cherries
2 T chopped ginger
.5 c low salt soy
.5 lb lite brown sugar
1 cup chopped pineapple
1 cup water

Melt brown sugar in soy and water add cherries and pineapple and let simmer until cherries are soft. Remove half the sauce and puree and add back to the reserved part.

2 large peeled sweet potatoes
Water to cover by 2 inches
2 T butter
.25 c cream

Simmer sweet potatoes in water until tender. Drain and whip with warm cream and soft butter
Sautee duck breast skin side down over low heat for 10 mins put in oven at 350 for another 10 mins. Let rest and serve over sweet potatoes, with a spoonful of cherry sauce over top.