

*Chef Ryan Alabaugh of Sergios in University Circle, Cleveland, Ohio
presents
Seared Duck Breast with Holiday Rice, Braised Swiss Chard and a
Cabernet-Cranberry Sauce
paired with
Michael Pozzan 2004 Marianna Bordeaux Blend*

INGREDIENTS:

6 ea. 6oz. skin on, boneless duck breasts	½ stick cinnamon
1# white rice not parboiled	zest from 1 orange
3 bunches swiss chard, vein removed	2 cans ginger ale
12 oz. cabernet or Bordeaux blend	1 lb. fresh cranberries
½ lb. mild Italian sausage, seared and drained (no casing)	½ cup sugar
1 cup dried cherries	large Spanish onion
1 cup toasted pecans chopped	3 cloves garlic
1 3" piece ginger rough chopped	1 cup white wine
2 cloves	4 cups stock (chicken preferred)
	1 stick butter

TO PREPARE RICE:

Use double amount water to rice salt to taste bring to boil cover reduce heat and simmer for ten minutes. Cut heat and rest ten minutes. Add sausage, cherries, pecans, do last serve hot.

TO PREPARE SWISS CHARD:

Sauté onion in olive oil until limp deglaze with white wine add chopped clean chard and allow to wilt add stock, salt, and pepper simmer for 1 hour add couple pats butter at end

TO PREPARE CRANBERRY SAUCE:

In a saucepan put ginger ale, cranberries, spices, fresh ginger, and cabernet and bring to a boil. Reduce heat and allow reducing and thickening (not too much)

TO PREPARE DUCK:

Remove skin and bake in oven 375 degrees until crispy and golden allow to cool and cut into crispy pieces of duck cracklings. Lightly flour breasts and brown in heated oil. Salt and pepper each side to taste. Put in a preheated oven 400 degrees for 10 minutes or so depending on preference.

SET THE PLATE:

Place greens next to rice slice duck breast and place on top. Spoon sauce onto duck and garnish with crackling. Sprinkle orange zest on top of duck.