



## Cranberry-Jalapeño Glazed Duck Breast

1 pkg (80z) fresh or frozen cranberries  
1 cup water  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup dried cranberries  
 $\frac{1}{4}$  cup finely chopped onion  
1 jalapeño pepper, seeded & chopped  
2 boneless puddle duck breasts (6-8oz each), split in half & skin on  
Orange zest twists, for garnish

In 2-qt saucepan combine fresh cranberries, water and sugar. Bring to a boil over high heat. Reduce heat to medium-low. Simmer for 4-6 minutes or until cranberries pop, stirring constantly. Strain mixture through fine-mesh sieve, pressing cranberries to extract juice. Discard cranberry pulp and wash saucepan.

Return strained cranberry juice to saucepan. Stir in dried cranberries, onion and jalapeño. Bring to a boil over high heat. Reduce heat to medium-low. Simmer for 5 minutes to blend flavors. Remove glaze from heat.

Heat oven to 350°F. Spray 9inch baking dish with nonstick vegetable cooking spray. Place duck breasts skin-side-up in prepared pan. Pour glaze evenly over breasts. Cover with foil. Bake for 25 minutes. Uncover. Bake for 5-8 minutes longer, or until meat is desired doneness. Spooning glaze over breasts every 2 minutes.

Arrange breasts on serving platter. Spoon some glaze from dish over and around breasts. Garnish with orange zest twists.

4 Servings