

South Shore Lodge

Duck Breasts with Whiskey-Peppercorn Sauce

SAUCE

1 Tablespoon butter
3 Tablespoons finely chopped shallots or onion
1 ½ cups ready-to-serve beef broth
½ cup dry white wine
¼ cup plus 1 Tablespoon sour-mash whiskey, divided
2-3 teaspoons coarsely ground pepper
¼ cup heavy whipping cream
¼ teaspoon coarse salt
2 (6-8oz each) boneless skinless puddle duck breasts-split in half
2 Tablespoons butter

In 2-quart saucepan, melt 1 Tablespoon butter over medium heat. Add shallots. Cook for 2-3 minutes or until golden brown stirring frequently. Stir in broth, wine, ¼ cup whiskey and the pepper. Bring to a boil over medium-high heat. Boil for 10-15 minutes or until reduced by half, stirring occasionally. Stir in cream. Continue boiling for 8-10 minutes or until sauce reduces to 1 cup, stirring frequently. Stir in remaining 1 Tablespoon whiskey and ¼ teaspoon salt. Set aside and keep warm.

Sprinkle coarse salt evenly in bottom of 10 inch nonstick skillet. Heat skillet over medium-high heat. Add duck breasts. Cook for 2-3 minutes or until browned turning breasts over once. Reduce heat to medium-low. Add 2 Tablespoons butter to skillet. Cook for 4-5 minutes or until meat is desired doneness. Spoon sauce over or around duck breasts on serving plates.

4 Servings