

# PAN ROASTED DUCK LEGS

## WITH BLACK CHERRY SAUCE

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### INGREDIENTS

#### Duck Legs

2 Duck Legs  
1 Tbs Cracked Black Pepper  
1 Tbs Smoked Sea Salt

#### Black Cherry Sauce

1 cup black cherries  
1 shallot, diced  
½ cup red wine or grape juice  
1/2 cup chicken stock  
2 tbs butter

### DIRECTIONS

#### Duck Legs

Using a sharp knife, score the skin of duck legs. Season legs generously on both sides with smoked sea salt and black pepper. Place legs in a cold pan skin side down and heat to medium heat. This will allow fat to render out of skin and will make it crispy. Cook 5-7 minutes until skin starts to brown. Place pan in oven heated to 400°F and roast 15-20 minutes. Remove duck from pan and allow to rest 5-10 minutes.

#### Black Cherry Sauce

Pour out all but 1 Tbs of rendered duck fat and return pan to stove over medium heat. See note. Add shallot to pan and caramelize. Add red wine/grape juice to pan and reduce by half. Add cherries and cook for 1-2 minutes. Add chicken stock and reduce until syrupy. Remove pan from heat. Stir in butter to finish sauce. Serve over duck legs and enjoy.