

# Cherry-Glazed Duck with Cranberry Pecan Bread Pudding & Rosemary Roasted Fingerling Potatoes

3½ cups black cherry juice  
½ cup sherry  
¼ cup granulated sugar  
3 Tbsp cornstarch  
3 Tbsp water  
1 5-pound duck, cleaned and trussed  
salt and fresh ground pepper to taste  
4 cups cranberry pecan bread pudding  
(recipe follows)  
4 cups rosemary roasted fingerling  
potatoes (recipe follows)  
4 sprigs rosemary

*With the combined sweetness of the duck's black cherry glaze and its accompanying cranberry pudding, this dish is almost like having dessert as the main course. It's the perfect example of old world technique and new age ingenuity.*

YIELD – 4 servings

Bring the cherry juice, sherry and sugar to a boil in a non-reactive saucepan over high heat. Reduce the heat and let the mixture simmer until it has reduced by 75 percent, about 20 minutes. Whisk the cornstarch and water together in a separate bowl. Whisk the slurry into the cherry mixture, raise the heat and bring to a boil. Cook, stirring, for 2 minutes. Remove from the heat and set aside.

Preheat oven to 300 degrees.

Score the tops of both duck breasts and season with salt and pepper. Place the duck, breast side up, in a roasting pan equipped with a stand. Place the pan in the oven and roast for 3 hours, turning the pan 90 degrees every hour. Remove the duck from the oven and raise the temperature to 450 degrees. Brush the duck with the glaze and return to the oven. Roast for 10 minutes then brush the duck with the glaze again. Return to the oven and roast for 10 minutes. Remove from the oven and let stand for 10 minutes.

To serve, carve the duck breasts into ½ inch thick slices. Reserve the rest of the meat for later use. Spoon 1 cup of the bread pudding into a mound in the center of a round plate. Fan a spiral of overlapping breast meat atop the bread pudding. Arrange several potatoes around the mound and drizzle with the remaining glaze. Insert a sprig of rosemary upright in the center of the bread pudding and serve.

## Cranberry Pecan Bread Pudding

YIELD – 8 servings

Cover the cranberries with brandy and let soak for 20 minutes.

Whisk the eggs, cream, milk, sage, thyme, allspice, salt and pepper together. Add the bread to the mixture and let soak until the liquid is completely absorbed, 45 minutes to 1 hour.

Melt the butter in a sauté pan over medium-high heat. Add the shallot, carrot and celery and sauté until soft and tender, about 5 minutes. Strain the liquid from the cranberries and add them, along with the pecans, to the vegetable mixture and cook for 3 minutes. Remove from the heat, stir in the parsley and let cool.

Preheat oven to 350 degrees.

Fold the cooled vegetable mixture into the bread and transfer into a casserole dish. Place the dish in the oven and bake until the bread pudding is golden brown, about 1 hour. Remove from the heat and let stand 10 minutes before serving.

## Rosemary Roasted Fingerling Potatoes

YIELD – 4 servings

Preheat oven to 400 degrees.

Coat the potatoes with the oil, season with rosemary, salt and pepper and arrange on a baking sheet lined with aluminum foil. Place the sheet in the oven and roast until the potatoes are fork tender, about 20 minutes. Remove from the heat and let potatoes cool until they can be handled. Slice the potatoes in half lengthwise and serve.

1 cup dried cranberries  
½ cup brandy  
6 large eggs  
3 cups heavy cream  
2 cups milk  
1 Tbsp rubbed sage  
1 Tbsp dried thyme  
2 tsp allspice  
2 tsp salt  
½ tsp fresh round pepper  
8 cups French bread, diced into 1-inch cubes  
2 Tbsp unsalted butter  
¼ cup shallot, diced  
¼ cup carrot, peeled and diced  
¼ cup celery, diced  
⅔ cup pecans, chopped  
2 Tbsp parsley, finely chopped

1 pound fingerling potatoes  
3 Tbsp extra virgin olive oil  
2 Tbsp rosemary, finely chopped  
salt and fresh ground pepper to taste