




Fig Balsamic Glazed Duck with Pearl Onion and Pear Hash

- 4 duck breasts
- 2 tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 2 ripe pears, halved, cored, cut into 1/4 inch slices
- 1 10-ounce bag pearl onions, blanched, peeled, halved
- 4 medium Yukon Gold potatoes, boiled until tender, peeled, cut into 1 1/4 inch pieces
- 2 tbsp chopped fresh sage
- 3/4 cup low-salt chicken broth
- 1/2 cup **B.R. Cohn Fig Balsamic Vinegar**

Using a small sharp knife, score duck skin in 1 inch wide grid pattern. Season duck generously with salt and pepper. Heat **B.R. Cohn Extra Virgin Olive Oil** in large skillet over medium-high heat. Add duck; cook about 8 minutes per side for medium. Transfer to cutting board; tent with foil. Discard all but 1/4 cup drippings from skillet. Heat drippings in skillet over high heat. Add pears, onions, and potatoes; sauté until beginning to brown, 5 minutes. Stir in sage; season with salt and pepper. Transfer hash to bowl; cover to keep warm. Heat same skillet over high heat. Add broth and **B.R. Cohn Fig Balsamic Vinegar**; bring to boil, scraping up browned bits. Boil until reduced to glaze, about 5 minutes. Season glaze with salt and pepper. Divide hash among plates. Cut duck into 1/2 inch thick slices; fan over hash. Drizzle glaze over and serve.

 30 Mins

 Serves 4

 Pairs with **B.R. Cohn Russian River Valley Pinot Noir**

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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