

Chef Kate Klenavic's Recipe:

**Seared duck breast with heirloom tomatoes, fresh basil, lemon thyme, chives,
char-grilled corn and Focaccia salad**

Serves 4

Ingredients:

6-8 mixed variety heirloom tomatoes, cored, seeded lightly and cut into quarters

½ small sweet white onion

¼ cup organic extra virgin olive oil

½ cup white balsamic vinegar reduced to ¼ cup

1.5 tbsp chopped fresh chives

1.5 tbsp chopped fresh basil

1.5 tbsp chopped lemon thyme

1 cob of grilled and seasoned corn with kernels removed

6 oz piece of good bakery Focaccia bread

4 5 oz duck breasts, fat cap on

Kosher salt and fresh cracked pepper to taste

Method:

1. Mix tomatoes, onion, oil, vinegar and fresh herbs in bowl, season with salt and pepper to taste. Set aside and let marinate while you prepare other items

2. Brush a little olive oil over corn, season with salt and pepper and grill all sides until just tender, remove kernels and mix in with tomatoes above

3. Toss bread in a little olive oil, season with salt and pepper, grill briefly on one side, remove from grill and dice into bite sized cubes, mix with tomatoes and corn above

4. Score fat side of duck breasts with sharp knife. Season with salt and pepper both sides. Slowly render fat by placing duck fat side down in iron pan. Once most of fat is melted, turn heat up to high, sear flesh side of duck until golden and crispy. Toss into preheated 375 degree oven and cook till med rare (about 5 mins). Pull out of oven and let rest before slicing.

5. Slice duck thinly and place on tomatoes and bread salad. Enjoy.