



## Duck Breast with 13<sup>th</sup> Street Spiced Plum Compote

### Staff Picks Recipe

Pairs with our 2016 Merlot

#### Ingredients:

2 duck breast halves  
4 tablespoons 2016 Merlot  
1 Large jar of 13<sup>th</sup> Street spiced plum compote  
salt and pepper, to taste

#### Directions

1. Using a sharp knife, score the duck skin (fat) with diagonal parallel slashes 1/2 inch apart to make a diamond pattern, being careful not to pierce through to the flesh.
2. Pour the Merlot into a dish. Place the duck, flesh (not fat) side down. Marinate for 1 hour.
3. Heat a non-stick frying pan over medium-high heat. Add duck, fat side down and cook until crispy, about 5 minutes. Pour extra fat from the pan.
4. Turn the duck breasts over and continue to cook for 10 for medium rare to medium temperature
5. Heat plum compote in small pot.
6. Remove duck and slice
7. Serve plum compote poured over. Serve with choice of side.
8. Enjoy with 2016 Merlot

**13<sup>th</sup> Street Winery**

1776 Fourth Avenue · St Catharines ON L2R 6P9  
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com