



FOOD & WINE

Inspiration served daily

RECIPE



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Honey-Glazed Duck with Savoy Cabbage

Recipe by **David Bouley**

Chef Way At **Bouley**, in New York City, **David Bouley** serves Long Island duckling with a sticky glaze made from chestnuts and acacia honey, as well as with wheat berries, garlic chives and gingery cabbage.

Easy Way Streamline the recipe by preparing just the honey-glazed duck breast and the ginger-and-garlic Savoy cabbage with chives.

TOTAL TIME: 50 MIN **SERVINGS: 6**

INGREDIENTS

1/4 cup grapeseed oil
 1 tablespoon minced fresh ginger
 2 garlic cloves, minced
 One 2-pound Savoy cabbage, cored and cut into 1-inch pieces
 2 tablespoons chicken stock or low-sodium broth
 Salt and freshly ground pepper
 1/4 cup snipped chives
 1 cup fresh orange juice
 1/4 cup honey
 1 thyme sprig
 1/2 teaspoon coriander seeds
 One 2-inch cinnamon stick
 Six 7-ounce white Pekin duck breasts

DIRECTIONS

1. Preheat the oven to 400°. In a large, deep skillet, heat the oil. Add the ginger and garlic and cook over low heat just until fragrant, about 1 minute. Add the cabbage and cook over low heat, tossing, until wilted, about 5 minutes. Add the stock and season with salt and pepper. Cover and cook the cabbage until tender, about 10 minutes. Stir in the chives.
2. Meanwhile, in a small saucepan, combine the orange juice, honey, thyme, coriander seeds and cinnamon stick and bring to a boil. Simmer over moderate heat, stirring occasionally, until reduced to a glaze, about 10 minutes; strain.
3. Heat a large ovenproof skillet. Using a sharp knife, score the duck skin in a cross-hatch pattern and season with salt and pepper. Add the duck to the skillet, skin side down, and cook over low heat until the skin is golden, about 20 minutes. Spoon off the fat as it accumulates in the pan. Turn the duck over and brush the skin with the glaze.

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Transfer the skillet to the oven and roast the duck for about 6 minutes, until an instant-read thermometer inserted in the thickest part of a breast registers 135°. Let the duck rest for 5 minutes, then transfer to plates. Rewarm the cabbage and serve it alongside the duck.

MAKE AHEAD

The glaze can be made up to 4 hours ahead.

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