



Duck Breast

Score breast. In a cast iron skillet with a little bit of oil sear the duck breast skin side down, then turn and put in 375* preheated oven for 5 minutes. Take out and let it rest for 5 minutes.

Grilled Peach

Grill half a nice medium to large peach on an iron skillet, comal or grill. Place cut side down and let it grill/burn until it forms a burnt crust.

Plating

Place the duck breast on a plate to serve, place the peach on top, pour the sauce around the breast and serve the corn salad on the side.