

---

## Red Wine Balsamic Sauce

**1 cup red wine**  
**1 cup chicken stock**  
**1/4 cup balsamic vinegar**  
**1 tablespoon fresh thyme**  
**1/4 cup shallot, chopped**  
**1 tablespoon garlic, minced**  
**1 tablespoon oil**  
**2 tablespoons honey**  
**4 tablespoons cold butter**  
**1 tablespoon orange zest**  
**1 teaspoon salt**

Saute thyme, shallot, and garlic with oil over medium heat for 3 minutes. Add red wine and balsamic vinegar and reduce by half. Add stock and reduce by half again. Add honey, orange zest, and season to taste. Remove from heat and stir in cold butter.

Slice the skin of the duck in a crosshatch pattern, being careful not to cut the meat. Over medium high heat, place skin side down and cook for 1 minute. Reduce heat to medium and cook an additional 6 minutes. Turn and continue cooking for 4-5 minutes for medium to medium rare.