

- 2 pounds boneless duck breast with skin (preferably Pekin*, also called Long Island), halved**
- ½ stick (¼ cup) unsalted butter**
- 1 cup duck-and-veal demiglace***
- ¼ cup honey**
- a 2-inch piece fresh gingerroot, peeled and grated**

***available at some butcher shops and by mail order from D'Artagnan, tel. (800) 327-8246 or (201) 792-0748**

Preheat oven to 300° F.

Trim excess fat from duck breast and pierce skin all over (not flesh) with a fork (to allow fat to drain and help skin become crisp). Pat duck dry and season with salt. Heat a heavy ovenproof skillet (preferably cast-iron) over high heat until very hot. Put duck, skin side down, in hot skillet and reduce heat to moderate. Cook duck 20 minutes, or until skin is crisp and mahogany-colored. Carefully remove all fat from skillet with a metal spoon or bulb baster and turn duck.

Transfer skillet to oven and roast duck 10 minutes. Transfer duck to a cutting board and let stand 15 minutes.

While duck is standing, to meat juices remaining in skillet add butter, *demi-glace*, honey, and gingerroot and bring to a boil over moderate heat. Boil sauce until reduced to about ¾ cup and pour through a fine sieve into a heatproof bowl.

Cut duck breast into ¼-inch-thick slices and serve with honey ginger sauce. Serves 4.