

## Seared Duck with Asian Orange Sauce

Richard & Carrie Bond

8 (7 ½ oz) Duck Breasts, skin scored  
Vegetable Oil

Sauce:

1 (7.6 oz) jar hoisin sauce  
1 T Orange Zest, grated

½ C Orange Juice  
2 T Rice Wine Vinegar  
1 t Ginger, grated  
1 t Garlic Chili Sauce  
1 T Sesame Oil  
1 t Sesame Seeds

Heat small amount of oil in large pan. Sear duck breasts, skin side down, in pan over medium heat for 8-10 minutes. Transfer to oven or grill, meat side down, for 15-20 minutes (until duck reaches internal temperature of 165° F).

Combine all ingredients for sauce in a medium sauce pan and stir well. Cook over medium heat for 6 minutes or until thoroughly heated. Makes 1 ½ cups.

Pour sauce over thinly sliced duck breast.

NOTE: *Sauce is also good over chicken or fish.*