



Salad of Grilled Duckling and Spiced Pecans

Serves 4

Boned and trimmed breast of 5- to 6-pound duckling
(about 12 ounces)

¼ cup soy sauce

2 tablespoons honey

1½ tablespoons sesame oil

2 tablespoons dry sherry

2 large garlic cloves, chopped

1 tablespoon grated ginger

Spiced Pecans:

2 tablespoons Worcestershire sauce

1½ teaspoons butter

1½ teaspoons hot chili oil

1 cup pecan halves

¼ teaspoon coarse salt

¼ cup fresh cranberries

¼ cup balsamic vinegar

¼ cup peanut oil

¼ teaspoon salt

Freshly ground pepper

8 cups bite-sized, lightly packed mixed salad greens

Score each piece of the duck breast by making crosswise cuts, ½ inch apart, through the skin and part of the fat. Combine the soy, honey, sesame oil, sherry, garlic and ginger; marinate the duck for 2 hours.

To prepare the pecans, preheat the oven to 350 degrees. Line a baking sheet with kitchen parchment. Combine the Worcestershire, butter and chili oil in a 9-inch skillet over moderate heat. Add the pecans and the salt; stir briefly until the liquid has evaporated. Transfer the nuts to the baking sheet and bake for 12 minutes, until the oily sheen has almost disappeared. Let them cool completely.

Combine the cranberries with water to cover in a small saucepan. Bring the water to a simmer and when the first berry splits its skin, remove from the heat and drain. Cool and reserve the berries.

Heat a heavy skillet and when it is moderately hot, add the duck breasts, skin side down. Cook 4 to 5 minutes, until the fat is almost completely rendered; it will darken and caramelize. Turn the breasts and cook the other side for about 2 minutes, until just medium-rare. Let them rest for 5 to 30 minutes, as convenient. Just before serving, slice in very thin long strips, across the grain, perpendicular to the scoring.

Mix the vinegar, oil, salt and pepper and toss with the greens. Divide the salad among 4 plates and arrange the duck on top. Sprinkle the pecans and cranberries evenly over all and serve at once.

At Jasper's, above, the colorful salad of grilled duckling and spiced pecans is served amid sparkling lights and elegant napery; at the Captain Whidbey, right, you can look up from your duck breast with loganberry sauce and out the window at a sea of fresh green grass.