Mixed Greens and Duck Salad

Serves 2, can be doubled

- 2 Tbsp. extra virgin olive oil
- 1 Tbsp. white balsamic vinegar
- 2 slices shallot, minced
- Salt and fresh ground pepper
- 2 boneless duck breasts
- 1 tsp. butter
- 6 c. mixed greens
- 1/3 c. pomegranate Craisins
- 1/3 c. crumbled blue cheese
- 1⁄4 c. slivered almonds

In large bowl, whisk together oil, vinegar, shallot, salt and pepper. Heat butter in skillet over medium heat. Rinse duck breasts and pat dry; sprinkle with salt and pepper. Cook skin side down about 5 minutes, until skin is golden and crisp. Turn and cook about 5 minutes more. Meanwhile, toss remaining ingredients in bowl with dressing. Divide among two dinner plates. When duck is cooked through, drain on paper towels before slicing crosswise. Arrange atop plated salad; serve with crusty bread alongside.

Accompany with Cooper-Garrod Pinot Noir