

## Mixed Green Salad with Crispy Duck

### Chef William Merelle

Serves 4-6

1 pound of pre washed mixed greens

½ pound of fresh Duck skin

2 Granny Smith Apples

2 Anjou Pears

1 oz dried cranberries

1 Shallot

1½ oz of Passion Fruit Vinegar

2 oz Grapeseed Oil

5 oz Canola Oil (for deep frying)

1 pinch of Salt

1 pinch of Pepper

Cut Duck skins in 1 inch cubes, add into a small sauce pan and slowly cook for 35 to 45 minutes until all duck skin fat has melted. Cool the skins in pan with the fat for 1½ hours.

Wash, Peel and Slice Apples and Pears, add dried cranberries and mixed greens to bowl.

Add Passion Fruit Vinegar, Shallot, Oil, Salt and Pepper to blender. Mix for 30 seconds and dress salad when ready to serve.

Deep Fry the Duck Skin in the pre-heated Canola Oil (app 350° F). Salt skin to taste when ready to serve and place on top of salad.

This really works great with any type of salad.

Bon Appetit