



Pan Roasted Duck Breast with Whipped Sweet Potatoes & Praline Pecan Sauce

Houmas House

40136 Highway 942 Darrow, LA 70725 225-473-9380

This crown jewel of Louisiana's River Road is located on 38 acres of lush gardens with a panorama of indigenous Louisiana plant life & stunning exotics. Numerous courtyards display dramatic water features with large & colorful Koi friskily circling the ponds. Guests can experience fine dining or a casual setting at the Latil's Landing Restaurant, The Carriage House Restaurant, Café Burnside, The Turtle Bar, or The Wine Cellars of Houmas House. Stay at one of the quaint cottages nestled along an alley of ancient oak trees to step back in time & enjoy all this beautiful antebellum home has to offer. Houmas House is the private residence of Mr. Kevin Kelly as it was for its previous owners for over 240 years.

4 duck breasts
Salt & pepper to taste
1 Tbsp olive oil

Preheat oven to 400°. Season the duck breast with salt & pepper. In a large sauté pan, over medium heat, add oil. Add the duck breast, skin side down. Sear for 6 minutes. Flip the duck breast over & place pan in the oven. Roast the breast for 8-10 minutes for medium rare. Remove pan from the oven & allow the duck breasts to rest 2-3 minutes before slicing. Slice each duck breast on the bias, into ½ inch pieces & fan around sweet potatoes.

Whipped Sweet Potatoes

4 large sweet potatoes, peeled, cut into large cubes
& boiled until soft
1 stick unsalted butter
2 Tbsp Steen's Cane Syrup
Salt & pepper to taste

In a mixing bowl, mash potatoes with the rest of ingredients & keep warm.

Sauce

½ cup white corn syrup
1 cup light brown sugar
½ stick butter
1 cup pecans – pieces or halves
Salt & pepper to taste



Combine corn syrup, brown sugar & butter in heavy saucepan & bring to a boil. Boil gently about 5 minutes, stir in pecans & season with salt & pepper. Drizzle over pan roasted duck breast.
Serves 4

As always, Bon Appetit!