

Foie Gras with Port Wine Reduction



Tim – 4 Guys and a Tomato

Event: Bainbridge Island Spouses and Guests, August 17, 2019

Inspired by: Epicurious

What can be better than Foie Gras, Champagne and friends!

Ingredients:

- 1 whole duck foie gras, about 1½ pounds
- coarse salt
- black pepper, freshly ground
- 6 slices brioche bread, cut in rounds or points
- 1 cup port wine
- 4 tbsp orange juice
- 4 Tbsp balsamic vinegar

Bottle of your favorite champagne

Directions:



Ahead of time, in a small pot, bring to a boil the port wine, orange juice, and balsamic. Turn down heat and reduce until very thick. Let cool and pour into extra small squeeze bottle. Set aside.

Ahead of time, toast Brioche bread rounds/points until golden brown, set aside.

Carefully pull apart the two lobes of the foie gras with your hands, and remove the veins that are lodged between them. Using a sharp knife dipped in boiling water, cut each lobe into 1" medallions (approximately 6 (4 oz) slices), and place on plate. Score the top of each medallion in a diamond pattern, and season with salt and pepper, then return to frig to keep cool.

This next step can be very messy, so I usually cover surrounding burners and even backsplash with aluminum foil. Sear the foie gras medallions in a very hot, dry pan for 30 seconds per side, seasoned side down first.

Carefully place a foie gras medallion on each toast round.

Drizzle with port wine sauce in an attractive manor on plate.

Serve immediately.