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## Duck on Field Greens with Raspberries

*We have just started to grow raspberries so the yield is not yet very high and my dreams of making jars and jars of raspberry jam are still on hold. But I believe that “if you can’t fix it, feature it”, so I came up with this recipe which showcases the raspberries as a garnish rather than the main focus of the recipe. The sweet raspberries and duck are a wonderful combination.*

2 tablespoons raspberry vinegar  
2 tablespoons honey  
2 tablespoons olive oil  
1 tablespoon shallots, finely diced  
Sea salt  
Freshly ground pepper  
4 cups mixed field greens, washed and patted or spun dry  
2 Maple Leaf Farms Rotisserie fully cooked duck breasts (4.5 ounces each), thinly sliced on the diagonal  
½ cup fresh raspberries, washed and gently patted dry  
¼ cup sliced almonds, lightly toasted

In a small bowl, whisk the vinegar, honey, oil and shallots.

Add the salt and pepper to taste.

Reserve 2 tablespoons of the dressing in a small bowl and set aside.

Place the greens in a large mixing bowl and pour the rest of the dressing over them. Toss to evenly coat.

Divide the dressed greens on each of two large dinner plates.

Fan out each sliced duck breast in the center of each of the mounds of greens and drizzle each with half of the remaining dressing.

Sprinkle half of the raspberries over the duck and greens on each of the plates and do the same with the toasted sliced almonds.

Serves 2.

*Victoria Wesseler*