Scaloppine di anatra

INGREDIENTS

1 magret of duck,
1/2 cup seasoned flour
4 tbsp. virgin olive oil
1/2 cup dried cherries
1/2 cup grappa
1/2 cup dry red wine
1/2 cup chicken stock
2 tbsp. unsalted butter
2 bunches chives, snipped into 1?inch pieces

Preparation

Split duck breast in half, lengthwise. Leaving fat on, slice magret on bias until there are six pieces from each breast. Pound each piece to 1/4?inch thick with a meat mallet and dredge in seasoned flour. In a 12? to 14?inch sauté pan, heat oil until smoking. Add duck pieces and sauté until golden?brown, without turning. Add cherries, grappa, wine, stock and butter and bring to a boil. Reduce by half, 6 to 7 minutes, and flip duck pieces over. Cook 30 more seconds, sprinkle with chives and serve with braised red cabbage.