

★ Breast of Squab with Sweet Potatoes, Truffle Honey, ★ Rosemary-Cranberry Compote and Walnuts

*Courtesy of Nathan Herndon
Chef, Bishop's Bay Country Club, Middleton, Wisconsin*

6 servings

Ingredients:

6 breasts of squab	1 teaspoon ground cinnamon
2 pounds sweet potatoes, diced	1 teaspoon cayenne pepper
1 pound cranberries	1/2 cup port wine
1 rosemary sprig	1/4 cup toasted walnuts, ground
1/2 cup sugar	Honey
Kosher salt	1 teaspoon fresh nutmeg
Black pepper	Canola oil
1 teaspoon ground cardamom	Truffle honey
1 teaspoon ground coriander	

Compote:

Add cranberries, rosemary, port, sugar and all spices. Simmer for 1 hour and chill.

Sweet potatoes:

Dice to medium size. Toss in olive oil, salt, black pepper, honey and fresh nutmeg.

Roast in 350 degree oven until tender, approximately 45 minutes.

Squab:

Season both sides with salt and fresh black pepper.

Heat 1 tablespoon canola oil in large sauté pan and sear skin side 2-3 minutes until crispy, flip breast and put in oven for 2-3 minutes more.

Pull from oven and baste with 2 tablespoons butter and 1 sprig fresh thyme, rest squab for 2 minutes before slicing.

Plate sweet potatoes, sliced squab on top, cranberries on the side drizzle with truffle honey and walnuts.

