



Big Apple Slices with Seared Foie Gras

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 (1/3-inch thick) slices NY State apples, such as McIntosh, Macouns, or Stearns
- 4 (2-ounce) portions foie gras, any visible veins removed, approximately 1/3-inch thick
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon sugar
- 2 ounces applejack (beverage)
- 1 ounce veal stock
- 1 tablespoon cold butter
- 4 tablespoons candied nuts (preferably bought on the streets of NYC)
- 2 ounces watercress

Instructions

1. Heat a grill or grill pan to medium-high.
2. Place the apples in the grill pan and cook the apples for 2 minutes on each side, allowing for a quarter turn on each side. Reserve on a warm plate until needed.
3. Heat a large skillet over medium-high heat. Season the foie gras evenly with the salt, white pepper, and sugar. Sear the foie gras for 30 seconds on each side to achieve a golden brown color. Reserve the foie gras on the plate with the apples.
4. Add the applejack to the hot pan and let it reduce to 1 tablespoon. Add the veal stock and reduce by half. Whisk in the cold butter. Place the grilled apples on a plate. Place a small bunch of watercress in the center of each apple ring. Place a portion of foie gras

leaning against the watercress and drizzle with the sauce.

5. Garnish each plate with 1 tablespoon of the candied nuts.