



## CHICKEN LIVERS IN SHERRY SAUCE

Makes 2 servings as a main course, 4 servings as a first course.

This dish is for all seasons and can be prepared in advance and reheated.

### INGREDIENTS

- 1 pound chicken livers
- 1 tablespoon unbleached all-purpose flour
- Kosher salt
- Freshly ground black pepper

### SHERRY SAUCE

- 1 large Vidalia onion
- ¼ cup vegetable oil
- ¾ cup extra dry light sherry (See Note)
- 1 tablespoon Balsamic vinegar
- 1 teaspoon whole cloves

### PREPARATION

1. Preheat the broiler.
2. Line a broiler pan with foil.
3. Pat dry the livers and place on the foil. Broil as close to the heat source as you can for about 5 minutes on each side. The livers should be dry. Let cool.
4. Spread the flour on a piece of wax paper and season with salt and pepper.

## **TO MAKE THE SAUCE**

1. Cut the onion into very thin slices. I use a mandoline.
2. Heat the oil in a medium skillet and sauté the onion over medium high heat, stirring from time to time until golden.
3. Add the sherry, the vinegar and cloves.
4. Bring to boil and simmer for a few minutes.

## **TO MAKE THE CHICKEN LIVERS**

5. Dip the liver into the seasoned flour shaking off the excess. Place in the sauce and simmer for a minute. Season to taste with salt and pepper.

## **NOTE**

I use the Tio Pepe extra dry light sherry.