

Chicken Livers with Mushrooms, Onions, Bacon & a Red Wine Reduction

Ingredients:

3 lbs Chicken Livers
1 lb Hardwood-smoked Bacon, cut into 1" pieces
20 Spring Onions - roots removed, cleaned and cut to about 5-6" long. (2 per serving)
2 large White Onions - cut into 1" pieces
1½ lbs Cremini Mushrooms
6 cloves Garlic – Sliced thinly
1½ Bottles Dry Red Wine (The more the merrier!)
1 tsp dried Thyme
Olive Oil
Salt and Pepper

Directions:

Cut each liver in half and remove and discard the connecting sinews.
Pat dry with paper towels. Set aside.
Cook bacon in a large skillet until not-quite crispy and remove.
Remove most of the bacon grease from skillet (supplement with olive oil if needed).
Heat the skillet and add spring onions.
Sauté hot enough to caramelize a little and soften.
Remove and set aside to add to the dish while plating.
Heat skillet on high heat until fairly hot with a little olive oil if needed.
Add some of the livers in one layer and sprinkle with the salt and pepper.
Cook for 1 minute and then turn the livers over and cook for another minute.
Transfer the livers to a plate or bowl and set aside.
Repeat until all the livers have been seared adding more olive oil if needed.
Start sautéing the white onions and mushrooms.
When they are about done add garlic and continue for a couple of minutes until garlic is not pungent.
Add red wine and increase the heat to reduce the wine.
When most of the liquid is vaporized, reduce heat adjust salt and pepper and add livers and thyme.
Simmer until livers are done (about 10 minutes).
Try not to overcook.
Plate and add cooked two spring onions to each serving.