

Liver and Onions Venetian Style

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Italian

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Prep Time: 10 minutes

Cooking Time: 17 minutes

INGREDIENTS:

4 TBS olive oil

2 TBS butter

4 onions, sliced thin

3/4 tsp salt

1 1/2 lbs calf's liver, 1/2"-thick slices, cut into 1 1/2" squares

1/4 tsp fresh ground black pepper

6 leaves sage, fresh, or 1/2 tsp dried sage

DIRECTIONS:

In a large nonstick frying pan, heat 3 TBS of oil with 1 1/2 TBS butter over moderately high heat. Add onions & cook, stirring occasionally, 10 minutes. Stir in 1/4 tsp salt. Reduce heat to moderate & cook, stirring frequently, till the onions are well browned, about 5 minutes longer. Remove.

Sprinkle liver with remaining 1/2 tsp salt + the pepper. In same pan, heat remaining TBS oil & 1/2 TBS butter over high heat. When pan is very hot, add liver & sage. Cook, stirring, till just done (1-2 minutes). Remove from heat, return onions to pan & toss.

Wine Recommendation: Brunello di Montalcino is Tuscany's most exalted wine because it offers a combination of richness, power & elegance unmatched by any other in the region. Serve one here for a sumptuous experience. A more affordable option is Rosso.

Serves: 4