

LIVER DIABLO WITH APPLEWOOD-SMOKED BACON

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2007 JAYSON RED WINE NAPA VALLEY

SERVES: 6

INGREDIENTS:

Diablo Sauce:

¼ cup Tomato Chutney
¼ cup firmly packed brown sugar
¼ cup ketchup
¼ cup red wine vinegar
1 tablespoon Worcestershire sauce

2 ½ to 3 pounds calf's liver
12 slices applewood-smoked bacon
3 to 5 tablespoons butter
2 tablespoons extra virgin olive oil
Salt and freshly ground pepper
3 tablespoons minced fresh parsley

METHOD:

Liver cooks quickly, so you want to get everything else heated up and ready to go before you start cooking it. To make the sauce, combine the chutney, brown sugar, ketchup, vinegar, and Worcestershire sauce in a saucepan. Bring to a boil, lower the heat to a simmer and cook for 10 to 15 minutes, until the sauce is thick enough to coat a spoon. Keep warm until needed.

When you are ready to serve, trim the liver of any membranes or veins, cut it into six equal slices, and set it aside. Cook the bacon in a frying pan over medium- high heat for about 3 minutes, until crisp. Transfer to paper towels to drain. Keep it warm in a low oven until needed. Reheat the onions in 1 tablespoon of the butter in a small saucepan over medium heat. When hot, stir in the sauce and cook 1 or 2 minutes, until the sauce has reduced somewhat. Finish with 2 or 3 more tablespoons of the butter, if desired.

To cook the liver, select a sauté pan large enough to hold all the slices in a single layer, or use 2 pans if necessary. Heat olive oil and 1 tablespoon of butter over medium-high heat, until foamy. Dust the liver with salt and pepper, and sear quickly on both sides. Liver is best cooked medium- rare, 1 to 2 minutes per side.

Suggested side dishes:

Caramelized Onions
Sharp Cheddar Polenta Cakes