

“Devil on Horseback”

Bacon-wrapped Chicken Livers and Figs

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2007 Michael Pozzan Pinot Noir

Ingredients:

10 strips Bacon, thinly sliced
10 fresh Chicken Livers
10 dried large figs
2 Tbsp. high-quality Balsamic Vinegar
2 Tbsp. butter
2 sprigs thyme
toothpicks

Method

In a sauté pan, lay out the bacon and cook halfway. Then remove and place on paper towels to drain.

Cut the top and bottom of the figs off so they will sit flat then cut the figs in half vertically.

Trim down the livers to fit between the figs then season with S & P.

Wrap the bacon around the figs and liver sandwich twice tightly, and skewer with a tooth pick so it doesn't unwrap. Preheat oven to 350 degrees.

Place in the sauté pan and bake at 350 degrees 5 minutes. Remove the pan from the oven, add the thyme and butter then baste on the stovetop for two minutes. Add the balsamic vinegar and continue to baste for one more minute, then remove from the pan and cool. Remove the tooth pick and serve.