

## **Crostini with Chicken Liver Spread**

*Le ricette di cucina di Tina Forman*

*Courtesy of "Italian Classics" by the Editors  
of Cooks Illustrated Magazine*



Serves 8 – 10

### **Ingredienti**

1 baguette, sliced  
1 # chicken livers, rinsed and patted dry, fat & connective tissue removed  
1 large clove garlic, peeled  
8 Tbsp. (1 stick) unsalted butter  
1 small onion, diced small  
½ cup dry white wine  
8 small fresh sage leaves, chopped  
2 Tbsp. capers, rinsed  
Salt and pepper

### **Come Fare**

Adjust oven rack to middle position. Heat to 400°. Arrange bread slices on baking sheet in single layer. Bake 8 to 10 minutes, turning slices over halfway through baking. While still hot, rub each slice with raw garlic clove.

Heat butter in large skillet over medium high heat until foaming subsides (approx. 2 min.). Add onion, sage, ¼ t. salt and cook until onion softens (approx. 5 min.). Add chicken livers and toss, cooking briefly (about 1 min.). Add wine and simmer until liquid is slightly syrupy and livers have a rosy interior (4 – 5 min.).

Transfer pan contents to a food processor fitted with a steel blade. Process until coarsely chopped (about 7 one-second pulses). Transfer to a clean bowl, stir in capers and add salt and pepper to taste.

Spread should have a rustic chunky texture that melts to a creamy consistency as you eat it.

**Buon Appetito!**

*Please send recipes, comments and suggestions to*

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