

Maya's chicken livers with bacon and onion

4 Servings

Ingredients:

- 1 pound Dewberry Hills Farm chicken livers
- 8 thin slices of bacon - cooked until crispy or however you prefer
- 1 large yellow onion - cut into 1/8" slices - pole to pole
- 2 1/2 Tablespoons chicken fat or a mixture of butter and vegetable oil
- Salt to taste
- Fresh ground pepper to taste

I like to make this with chicken livers I get at the farmer's market(from Dewberry Hills Farms "Really Good Chicken"). Using really fresh, hand-raised chicken makes a world of difference. I also like to use chicken fat, or schmaltz, to cook the onions, but you can use a mixture of butter and olive oil.

Instructions:

Cook the bacon until it is crispy and drain on a paper towel. Chop into 1/2-inch pieces and set aside. Save the bacon drippings for another purpose - if you cook the onions in the bacon fat everything will just taste like bacon.

Heat 2 Tbs chicken fat in a heavy nonstick pan.

Add the sliced onions a pinch or two of salt and sauté until nicely caramelized.

Remove the onions from the pan and clean.

Add the remaining 1/2 Tbs chicken fat into the clean pan over medium-high heat.

Add the chicken livers to the hot pan and season liberally with salt and fresh ground pepper. Turn heat down to medium and cook until browned. Turn livers over and continue to cook until done throughout. Be careful not to overcook the livers or they will be tough and rubbery.

When the livers are just done add the sautéed onions and cooked bacon into the pan and cover for a minute or two until everything is warm.

Serve immediately - My favorite accompaniments are roasted sweet potatoes or winter squash and lightly steamed broccoli.

See <http://dhfarms.com/recipes.htm> for more great recipes.