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## Whipped Chicken Livers with Shallot Jam

Silky whipped chicken livers and shallot jam on toast makes a sophisticated appetizer for any dinner party. The recipe comes from chef Bill Taibe of [LeFarm](#) in Westport, Connecticut.

Also try: [Shad Roe with Beets, Bacon, and Balsamic](#)

### INGREDIENTS

Serves 4 to 6.

1 cup raisins

1 cup red wine

1 cup (2 sticks) unsalted butter, cut into small pieces

3 shallots, sliced

4 cups chicken livers, rinsed and patted dry

Coarse salt and freshly ground pepper

1 cup red-wine vinegar

1 cup balsamic vinegar

2 tablespoons saba

Toasted bread, preferably walnut-olive bread, for serving

[Shallot Jam](#)

Sea salt

### DIRECTIONS

1. Place raisins in a medium heatproof bowl. Place red wine in a small saucepan and bring to a boil over high heat. Pour wine over raisins; cover bowl with plastic wrap and let stand until raisins are plump, at least 2 hours. Drain.

2. Heat 2 tablespoons butter in a large skillet over high heat until melted. Add shallots and reduce heat to medium-high. Cook, stirring, until shallots are caramelized, 2 to 3 minutes. Remove shallots from skillet and set aside.

3. Increase heat to high and add 2 tablespoons butter. Add chicken livers and season with salt and pepper; cook until lightly browned, 2 to 3 minutes. Return shallots to skillet along with both vinegars. Cook until liquid is reduced by half. Remove from heat and let cool completely.

4. Transfer chicken liver mixture and cooking liquid to the bowl of a food processor. Add remaining 12 tablespoons butter and process until smooth. Add saba and pulse to combine; strain through a fine mesh sieve. Cover and transfer to refrigerator until chilled.

5. Serve whipped chicken liver on toasted bread with jam. Sprinkle with soaked raisins and sea salt.

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