



Ridge Holiday Pairings

Chicken Liver Crostini with Fried Sage

Pair with 2011 Estate Cabernet Sauvignon

Ingredients:

Chicken Liver Pate

- 2½ pounds Chicken Livers, cleaned
- Salt
- Rice Bran or other Neutral Oil
- ¼ cup Shallots, brunoise
- ½ cup Ridge Late Harvest Viognier or Apple Ice Wine
- 3 tablespoons Aged Balsamic Vinegar
- 2 tablespoons Sherry Vinegar

Fried Sage

- Rice Bran or other Neutral Oil
- Sage leaves

Directions:

Chicken Liver Pate

1. Generously season the livers with salt and allow to cure at room temperature for 20 minutes
2. Heat a thin screen of rice bran oil over medium heat in a large sauté pan
3. Fill the pan to 85% capacity with livers
4. Cook until the livers change from red to tan and then flip starting with the smallest pieces and working up to the larger pieces
5. Cook the livers until they are medium-rare to medium, removing them from the pan as they reach temperature
6. Remove the cooked livers to a resting rack and allow to cool to room temperature
7. Repeat with the remaining livers
8. While the livers are cooking, poach the shallots in the Viogner / Apple Ice wine over a medium-low flame with a large pinch of salt until dry
9. Remove from the heat and allow to cool
10. Once the livers have reached room temperature, finely chop them
11. Move the chopped livers to a mixing bowl, add the poached shallots, and season with both vinegars and salt

Fried Sage

1. Fill a pot that is taller than it is wide 1/3 of the way with oil
2. Over medium-high heat, warm the oil to 350 degrees
3. Adjust the heat to maintain this temperature
4. Drop the sage leaves into the oil and fry, swirling with a spider strainer/utensil until the leaves are no longer bubbling
5. Vigorously drain the fried sage, and remove to a sheet tray lined with paper towels
6. Shake the oil from the leaves and continue to transfer to new sheet trays lined with paper towels until there is no trace of oil on the towels
7. Once fully cooled, remove to an airtight container lined with paper towels
8. Sage will last for 1 day

To Serve

- Crostini, made from Sourdough Baguette
- Chicken Liver Pate
- Fried Sage Leaves

Place a spoonful of chicken liver pate on the crostini. Garnish with a fried sage leaf.