

CALF'S LIVER WITH WINTER SQUASH

2 LBS OF CALF'S LIVER SLICED ONE INCH THICK
2 CLOVES OF GARLIC
20 FRESH SAGE LEAVES
2 MEDIUM RED ONIONS
RED WINE OR BANYULS VINEGAR
WONDRA FLOUR

3 CUPS OF WINTER SQUASH (ACORN, BUTTERNUT, KABOCHA)
1 LIME
2 SERRANO PEPPERS
ALUMINUM FOIL
FRESH CHIVES

PRE-HEAT OVEN TO 375°

PEEL THE SQUASH, SCRAPE OUT THE SEEDS AND CUT INTO 1-INCH CUBES.

SLICE THE LIME LENGTHWISE IN HALF, THEN IN QUARTERS. REMOVE THE SEEDS AND SLICE CROSSWISE 1/4" THICK.

RUB THE INSIDE OF AN AU GRATIN DISH WITH BUTTER.

TOSS THE SQUASH, LIME SLICES AND PEPPERS WITH A SPLASH OF OLIVE OIL. SALT AND PEPPER AND TOSS AGAIN BEFORE PUTTING IT IN THE AU GRATIN DISH.

ADD 1/2 CUP OF WATER, COVER IN FOIL AND PLACE IN THE OVEN. AFTER 30 MINUTES, CHECK FOR DONENESS. THE PIECES SHOULD BE EASILY PIERCED WITH A SHARP KNIFE.

MEANWHILE, PEEL THE ONIONS AND SLICE IN 1/4" HALF MOONS.

PLACE IN A SKILLET WITH 1/2 CUP OF OLIVE OIL OVER A LOW FLAME. COVER AND COOK SLOWLY FOR 15 MINUTES OR UNTIL THE ONIONS ARE TENDER.

UNCOVER AND COOK A FEW MINUTES MORE UNTIL THEY CARAMELIZE BUT DO NOT BURN. POUR IN 1/2 CUP OF VINEGAR AND CONTINUE TO COOK, STIRRING WITH A WOODEN SPOON TILL THE VINEGAR HAS EVAPORATED. RESERVE ONIONS.

HEAT 1/2 CUP OF OLIVE OIL IN A LARGE SAUTÉ PAN. TRIM AND LIGHTLY CRUSH GARLIC CLOVES TO REMOVE THE SKINS. SAUTÉ

IN THE OIL UNTIL BARELY BROWN, REMOVE WITH A SLOTTED SPOON.

PUT IN ALL THE SAGE LEAVES. SAUTÉ, TURNING ONCE, FOR ABOUT A MINUTE, UNTIL CRISP. DRAIN ON TWO LAYERS OF PAPER TOWEL.

DRY THE LIVER THOROUGHLY BETWEEN PAPER TOWELS. SALT AND PEPPER. SPREAD ABOUT 1/2 CUP OF WONDRA ON A PIECE OF WAXED PAPER.

HEAT THE OLIVE OIL IN THE PAN OVER A MEDIUM HIGH FLAME. TOSS IN 2 TBSPS OF BUTTER. WHEN THE BUTTER HAS MELTED, DREDGE THE LIVER IN FLOUR, PAT OFF EXCESS AND GENTLY PLACE IN THE PAN. DO NOT CROWD.

SAUTÉ ABOUT 3 MINUTES A SIDE OR UNTIL YOU SEE A FEW DROPS OF BLOOD ON THE LIVER. REMOVE TO WARM PLATTER.

SCATTER THE LIVER WITH THE FRIED SAGE LEAVES. TAKE THE FOIL OFF THE SQUASH AND GARNISH WITH FRESHLY CHOPPED CHIVES.

SERVES 4

LOU AMDUR FROM LOU WINE SHOP RECOMMENDS

FOR SAUTÉED CALVES' LIVER, A BOTTLE OF GOOD CRU BEAUJOLAIS WOULD BE A GOOD PAIRING, E.G., **CHAMONARD'S 2012 MORGON (\$30)**, BUT THAT WINE WOULD BE GOOD WITH MOST ANYTHING, INCLUDING AN OLD SHOE. LIVER IS BLOODY, UNCTUOUS, AND FERRIC, ALL AT THE SAME TIME. SO I WOULD LIKE TO SUGGEST A MORE SPECIFIC PAIRING: A WINE THAT IS ITSELF BLOODY AND FERRIC. I HAVE IN MIND **NICOLAS CARMARANS'S 2012 L'OLTO (\$24)**, A RUSTIC RED WINE FROM THE AVERYON IN FRANCE'S SOUTHWEST. CARMARANS WORKS WITH FER SERVADOU, A LOCAL RED GRAPE VARIETY EXHIBITS A DISTINCTIVE FERRIC TANG AND A GOOD DOLLOP OF TANNIN. HE TAMES THE TANNIN THROUGH WHOLE CLUSTER FERMENTATION, BUT HE DOESN'T IRON OUT ALL THE KINKS. THERE'S STILL A BIT OF GRIP ON THE FINISH, WHICH I THINK WORKS WELL WITH THE RICHNESS OF CALF LIVER. AT THE SAME TIME, THIS WINE, WHICH, BY THE WAY, IS PRODUCED AND BOTTLED WITHOUT SULFITES, IS JUICY AND MEATY, THOUGH THE OVERALL IMPRESSION IS ONE OF LIGHTNESS AND EVANESCENCE, LIKE SANDS IN THE HOURGLASS, THESE ARE THE DAYS OF OUR LIVES.