

This hearty, chunky sauce is especially good on large pasta shapes like rigatoni, ziti, and pappardelle.

Chicken Liver and Sage Sauce

3 Tbs (45 ml) olive oil
8 oz (225 g) chicken livers, trimmed
Salt and freshly ground black pepper to taste
1 medium onion, chopped
2-4 cloves garlic, finely chopped
1/2 cup (125 ml) red wine or chicken stock
1 can (28 oz, 790 g) Italian plum tomatoes, chopped,
with their liquid
1/2 tsp (2 ml) dried sage
Pasta of choice cooked according to package directions
Freshly grated Parmesan cheese for garnish

Heat the oil in a large skillet over moderate heat. Season the chicken livers with salt and pepper and saute in the oil until browned on the outside but still pink in the center, about 3 minutes. Transfer the chicken livers to a plate and saute the onion and garlic until tender but not brown, about 5 minutes. Add the wine and reduce by half. Add the tomatoes and sage and bring to a boil. Reduce the heat and simmer uncovered for 10 minutes. Coarsely chop the livers and transfer them and any juices that accumulated on the plate into the sauce. Simmer until the livers are cooked through, about 2 minutes. Toss with cooked pasta and sprinkle with Parmesan cheese if desired. Serves 4 to 6.