

## SEARED CHICKEN LIVERS ON TOASTED BRIOCHE

by Tanya Holland

*To me, Beaujolais has always seemed one of the humblest French wines—it can be drunk every day and is accessible to all budgets and backgrounds. It's the same with chicken livers. While the French have been enjoying elegant pâtés made with them for centuries, Americans (considering how much chicken we consume) don't seem to have the same appreciation for this inexpensive and plentiful ingredient. I grew up eating fried chicken livers—they were one of my mom's favorite "midnight snacks." She would lightly flour them, season them with salt and pepper, and fry them in Crisco in a cast-iron pan. Julia Child wrote a recipe for chicken liver and onions in her book *The Way to Cook*. I've riffed on both here, adding and substituting shallots, cherries, and a few other ingredients in this simple sauté. Serving them on toasted brioche just brings me "home" to France. Meeting Julia Child in France was a highlight of my time there; I was amazed by her approachability and how she presented herself and the food she cooked. Like Julia, I have felt an affinity for France, not just since living in the country but also since learning in 9th grade that my birthday, July 14th, is a French national holiday. Now that you all know, you can send gifts C/O Kermit Lynch Wine Merchant. Just kidding—and Happy Juneteenth!*

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|-------------------------------------|--------------------------------|
| 1 pound chicken livers              | 2 fresh sage leaves            |
| Salt and freshly ground pepper      | 15 cherries, halved and pitted |
| 1 tablespoon extra-virgin olive oil | 1/4 cup brandy                 |
| 2 tablespoons butter                | 1 tablespoon Champagne vinegar |
| 1 shallot, thinly sliced            | 4 slices brioche, toasted      |

Pat chicken livers dry with a paper towel. Remove any green areas and stringy connective tissue. Season with salt and pepper. Heat olive oil and 1 tablespoon of butter in a sauté pan over medium-high heat. When pan is hot and butter is melted, add livers in a single layer, in batches if necessary, and sauté just until golden brown on the outside but still pink on the inside, about 45 seconds per side. Transfer livers to a plate and set aside.

Add remaining 1 tablespoon butter to pan with shallot and sage, sprinkle with salt, and cook until shallot is softened and just starting to brown, about 4 minutes. Add cherries and cook for 1 minute, till slightly soft. Remove pan from heat and carefully add brandy. Return pan to heat and cook, scraping bottom of pan, until brandy is reduced by half. Add Champagne vinegar and stir. Remove from heat and add chicken livers back to pan just until warmed through. Place livers on brioche and top with cherry and shallot mixture.

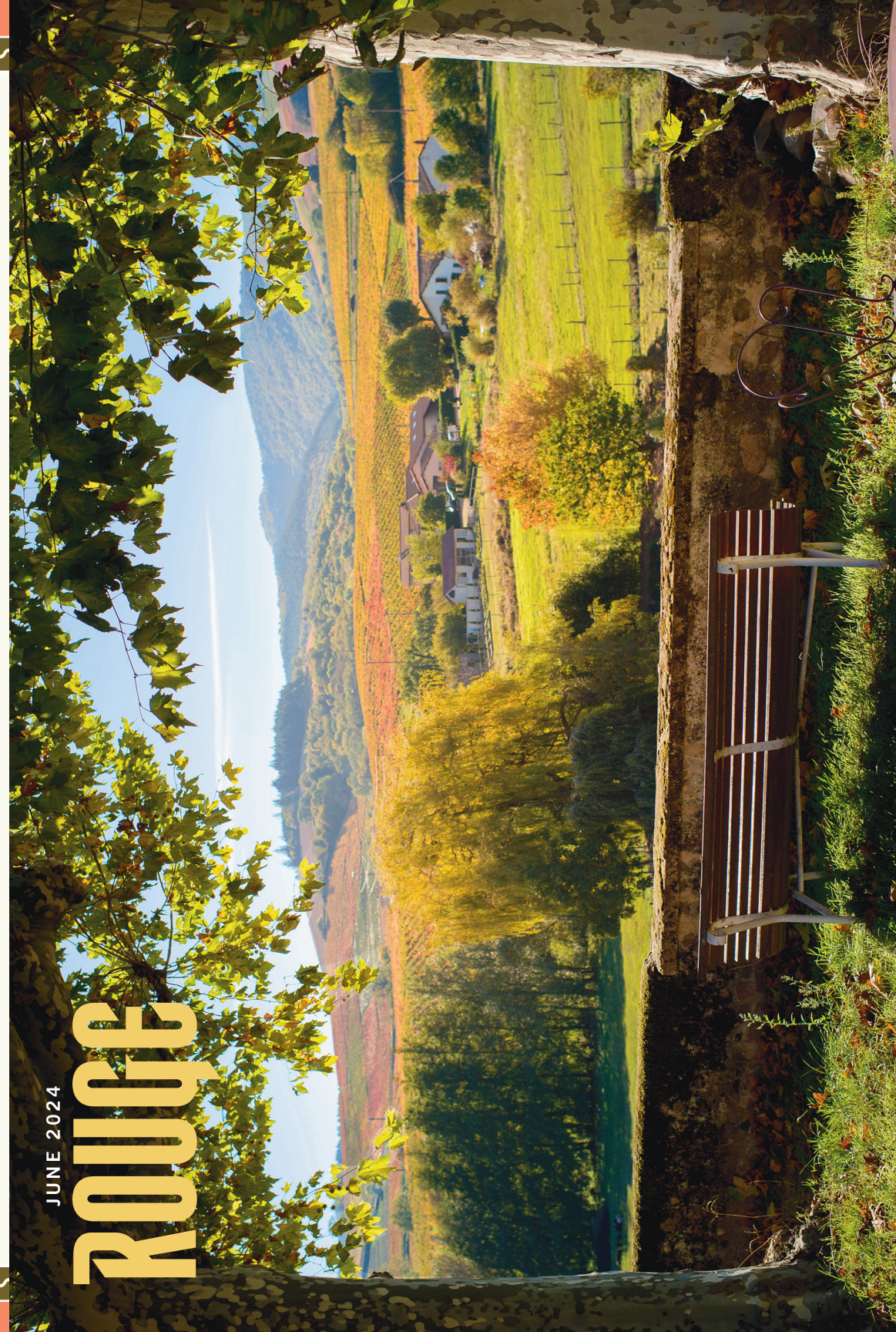
*Serves 4*



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.

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ROUGE











## 2022 CÔTE DE BROUILLY CHÂTEAU THIVIN

**T**HE BEAUJOLAIS and its reds may be known first and foremost for their exuberance, but with ten *crus* and spread across nearly 15,000 hectares, the region's many terroirs are capable of expressing many personalities beyond silky, high-toned quaffers. One of the region's great examples of Gamay's more structured, noble, and earthy side is Château Thivin's Côte de Brouilly. Originating along the steep slopes of Mont Brouilly in an incredibly unique soil of *pierre bleue*—a strikingly blue volcanic stone—this flinty *rouge* vividly evokes the mountain's special terroir. Notes of brambly fruit, pomegranate, and spice dance atop a mineral foundation, making for a wine that exudes both the convivial charm of Gamay and the crunchy intensity of the Côte de Brouilly. Thivin is not only the Côte's benchmark domaine but also one of the great estates in the entire region. —Tom Wolf

\$36.00 PER BOTTLE \$388.80 PER CASE

					
2022 Côte de Brouilly <i>Château Thivin</i>	Gamay	50-year-old vines, on average Blue volcanic rock (plagioclase and biotite)	Serve <i>slightly cool</i> 58–62°F Decant optional	Flinty, brambly fruit, spice Structured, noble, earthy	Drink now through 2030
2021 Terrasses du Larzac Rouge <i>Les Vignes Oubliées</i>	60% Grenache, 20% Syrah, 20% Carignan	40-year-old vines, on average Schist, sandstone, clay, limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Coffee, spice, dark fruit Fresh, elegant, pure	Drink now through 2032

RIGHT *Vines in the Terrasses du Larzac.* © Gail Skoff

COVER *The Côte de Brouilly.* © Château Thivin

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## 2021 TERRASSES DU LARZAC ROUGE LES VIGNES OUBLIÉES

**A**N INCREDIBLE RENAISSANCE has taken place in the last three or so decades in the Languedoc, wherein a new generation of curious, conscientious, and ambitious vigneronns have breathed new life into old plots of vines that had fallen out of favor owing to farming difficulty, yields, or other factors that defined the region in the late 20th century. This is true for many of our growers in the Languedoc, but perhaps none more so than Jean-Baptiste Granier of Les Vignes Oubliées—the forgotten vines. In the mid-2000s, Jean-Baptiste and his then-mentor, the local luminary Olivier Jullien, drove through Saint-Privat in search of special vineyards that would lend themselves to progressive farming and winemaking practices, and of course wines full of character and beauty. Finally, they identified old parcels of pristine Grenache, Syrah, and Carignan whose increasingly low yields were growing at odds with the local coop's high-yield business model. Jean-Baptiste and Olivier saw a thrilling opportunity, particularly given the vineyards' terroir. With vines planted in sandstone and schist at some of the highest elevations in the entire region, all of the conditions were present to produce a Terrasses du Larzac *rouge*, like this 2021 rendition, of formidable freshness, elegance, and purity, whose flavors and aromas of coffee, spice, and dark fruit soar to their greatest possible heights. —Tom Wolf

Pairs well with venison, tapenade, and slow-cooked pork.

\$39.00 PER BOTTLE \$421.20 PER CASE

