Fegato alla Veneziana

NIBBLEDISH CONTRIBUTOR

Ingredients

500 grams calves liver, sliced thin.
5-6 onions, sliced thin
3 T butter
Olive oil
Salt
1/3 cup red wine
Balsamic

Instructions

While liver may not be to everyone's taste, this recipe is certainly to mine. The saucy onions match perfectly with the liver, especially with the aid of a nice, crusty loaf of bread.

Melt 2 T Butter in large pan with some olive oil over low heat. Add onions and cook for between 45 minutes and an hour. Stir every few minutes. When they are almost done, salt to taste. They should be quite soft, but not browned.

In a second pan, add some olive oil and turn the burner up to medium/medium-high. Add the liver slices along with some salt. Make sure not to overcook the liver, but to brown them well. Cook in batches, with additional oil as needed.

Add the liver to the onions and cover to keep warm.

Add the wine and the last tablespoon of butter to the pan, scraping up any browned bits and reducing to 1/2. Add the sauce to the onions and liver along with a generous

sprinkling of balsamic to taste. Make sure the onions mix in with the sauce and enjoy.