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200308a  
Poultry; salad  
Quickie  
**Jared Ingersoll**

**Warm salad of endive, walnuts and verjuice dressing**

Olive oil  
1 baby endive, inner leaves only  
¼ red onion, finely diced  
2 thick slices sourdough bread, crust removed, roughly chopped  
2 garlic cloves  
4 chicken livers, trimmed  
1 tbs plain flour  
¼ cup verjuice  
¼ cup walnuts

- 1 Heat oil in a frying pan over medium heat, cook endive, stirring for 1-2 minutes until begins to wilt. Transfer to a bowl and add the red onion.
- 2 Heat oil in same pan over medium-high heat, add bread and garlic and cook until golden all over, add to endive.
- 3 Combine livers and flour in a bowl and toss to coat liver in flour, shaking off excess.
- 4 Heat oil in same pan over medium-high heat, cook livers for 1 minute on each side or until cooked to your liking, transfer livers to salad bowl. Add verjuice to the pan to deglaze and then drizzle the liquid over the salad. Add the walnuts, season with salt and pepper and toss to combine. Serve