

## **Asian Chicken Livers**

These livers, which are poached and served in a hot sauce, are a fabulous appetizer. The sauce, which can be made ahead, is also good with steamed fish, as a seasoning for salad, or sprinkled over steamed vegetables. The livers take only about 2 minutes to cook.

Cut about 5 chicken livers in half. Remove and discard any sinew that was connecting the halves. Cut the halves in half again. Bring a pot of salted water to a boil. Put the liver pieces in a sieve. Meanwhile, in a bowl large enough to accommodate the livers, mix 2 tablespoons dark soy sauce with 1 teaspoon sugar, 1 teaspoon chopped garlic, 2 teaspoons balsamic vinegar, 1 1/2 tablespoons toasted sesame oil, 2 tablespoons water, and 1 tablespoon finely chopped fresh cilantro. When the water in the pot is boiling, lower the sieve containing the liver pieces into the water and cook for about 2 minutes. The water will have barely come back to a boil. Remove the livers; they should be pink inside. Add to the bowl of sauce and mix well. Serve with chopsticks or forks.

**4 to 6 Servings (20 Pieces)**