



Beef Liver Dip

The sweet notes of caramelized fig and onion bring balance to this luxurious dip, and the smooth texture make it a handy snack when you are craving something savory to spread on a nearby cracker.

Beef liver is deeply nourishing and rich with flavor. Blending in seasonal stewed, baked, and caramelized fruits and vegetables make this dip a flavorful and enticing crowd pleaser. Other favorite beef liver dip combinations to try are baked apples and brandy and even candied parsnip, pear, and pecan!



KINLOCH
FARM

Kinloch Farm Caramelized Onion and Fig Beef Liver Dip

YIELDS ABOUT 2 CUPS

1



Roughly chop onion, garlic and figs. Over medium heat, melt two tablespoons of butter in a large heavy bottomed skillet. Set aside the remaining butter at room temperature. Add chopped onion, garlic and figs to the hot pan and sauté until the items start to soften.

Cut the liver into like-sized chunks and add to the skillet. Sprinkle with a large pinch of sea salt and saute for a few minutes until the liver starts to turn opaque in color. Add the maple syrup and Madeira to the pan and continue to saute until the liver is cooked through and the onion, garlic and fig are deeply caramelized.

2

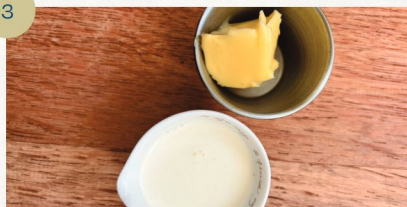


Remove the skillet from heat and allow the items to cool slightly before placing into a high speed blender. Add the remaining 4 tablespoons of room temperature butter and half of the cream along with another large pinch of salt.

Ingredients:

- 1 small yellow onion
- 2 garlic cloves
- 4 fresh figs
- 6 tablespoons butter, divided
- ½ lb. beef liver
- 3 fresh sage leaves
- 1 tablespoon maple syrup
- 1 tablespoon Madeira
- ½ cup cream
- ½ cup water, if needed
- sea salt

3



Blend while streaming in the remaining cream by the tablespoon, pausing to scrape down the sides with a rubber spatula to work the mixture into a smooth pate. You may add water slowly and by the tablespoon as needed if a smooth texture has not been achieved using cream alone. Taste, and adjust seasoning as desired.



Pot the dip into jars and let set in the refrigerator for at least four hours before enjoying with crackers, crostini, crudite and even sliced apples and pears.

Recipe and photos by Chef Ryan Ross