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**Fried Chicken Liver Salad, Crispy Guanciale, Baby Frisee, and Buttermilk Dressing**

2 quarts baby frisee  
½ cup simple vinaigrette  
2 ounces guanciale, fried until crisp  
8 fried chicken livers  
½ cup buttermilk dressing

1. Dress frisee with vinaigrette and arrange on plate.
2. Top with pieces of guanciale and fried chicken livers.
3. Spoon dressing over livers and serve immediately.

**Simple Vinaigrette**

3 parts oil  
1 part red wine vinegar

1. Shake to combine thoroughly.

**Guanciale**

2 pounds hog jowl  
½ cup Kosher salt  
½ cup sugar  
¼ cup cracked black pepper  
4 thyme sprigs

1. Combine the salt, sugar, and black pepper. This is known as the “cure”.
2. Place the hog jowl in a non-reactive container and rub with cure.  
Refrigerate the hog jowl, uncovered for 5-7 days depending on the size of the piece of meat. Two pounds of hog jowls should cure for 7 days.
3. Wash off the cure, tie the jowl with string, and suspend it in a cool (under 60°) dry place for three weeks.
4. Use as you would bacon or pancetta.

**Fried Chicken Livers**

8 fresh chicken livers  
salt and pepper  
1 cup all-purpose flour, divided  
1 cup buttermilk

½ cup fine cornmeal  
2 tbsp. Creole seasoning  
2 cups peanut oil

1. Remove any sinew or fat from the livers. Season them well with salt and pepper.
2. Put ½ cup flour in a small dish. Pour buttermilk into a second dish. Combine cornmeal, remaining ½ cup flour, and Creole seasoning in a third dish.
3. Dip the seasoned livers into the flour, then the buttermilk, and then dredge in cornmeal breading.
4. Heat oil to 350°. Add the livers and cook until crispy and golden brown on the inside. There should be slight blush of pink at the center.

#### Buttermilk Dressing

1 cup crème fraiche or sour cream  
¼ cup buttermilk  
4 tbsp. minced scallions  
1 tsp. red wine vinegar  
salt and pepper to taste

1. Combine all ingredients by whisking together. Taste to adjust seasoning.

#### Tosa Soy Sauce

Tosa is the old name of the southernmost province of Japan known for its prized bonito catch.

5 tsp. sake  
3 tbsp. mirin  
2" piece konbu  
1 cup soy sauce  
3 tbsp. tamari  
1 small handful hana katsuo

1. Combine sake and mirin together in a small pan. Heat and then flame to burn off the alcohol.
2. Wipe konbu with a damp cloth to remove the white powder.
3. Combine all ingredients and infuse for 24 hours.
4. Strain and reserve in a cool dark place for 30 days. Its flavor will be optimal between 3 and 12 months.

#### Wild Japanese Hamachi Sashimi

The lemon confit called for in this recipe can be found in gourmet markets. Feel free to substitute tuna or salmon for the hamachi. It's imperative to use the only the freshest fish for this dish.

8 ounces hamachi filet  
1 tbsp. lemon confit, chopped  
4 tbsp. thinly sliced shallots, fried  
4 tbsp. spicy micro greens or sprouts  
zest from one lime  
3 ounces Tosa soy sauce

1. Slice hamachi thinly and arrange on plate.
2. Sprinkle with lemon confit, fried shallots, micro greens, and lime zest.
3. Serve immediately accompanied by Tosa soy sauce.