



Eli's Famous Chopped Liver

I n g r e d i e n t s :

1 large Spanish onion, finely chopped
4 tablespoons vegetable or mild olive oil
1 pound chicken livers, trimmed and patted dry
6 hard-boiled eggs, peeled
Salt and pepper to taste

P r e p a r a t i o n :

Sautee onions in 2 Tablespoons oil in a heavy skillet over medium heat, stirring occasionally, until golden brown; transfer to a bowl. Sear chicken livers in remaining heated oil over medium high heat, turning once. Reduce heat and continue to cook until firm, about 7 minutes. Sprinkle with salt and pepper to taste. Transfer livers to a plate and cool to room temperature. Place eggs and onion in food processor bowl; pulse on and off to blend and finely chop. Transfer mixture to a mixing bowl. Add cooked livers to the same food processor bowl; pulse on and off until finely chopped. Stir into onion mixture until combined and season with salt and pepper to taste. If mixture is crumbly, you may add 1-2 tablespoons of water. Serve with crackers, bread, and a relish tray.