

Tasty Recipes for You to Try



@ Home on The Range. A show about cooking, exclusively on EPlusTV cable channel 6. Visit www.eplustv6.com for schedule & more recipes.



Liver Paté

Shared by: Jim Norton

Ingredients:

- | | |
|----------------------------------------------|-----------------------------|
| 1/2 medium size yellow onion, chopped | 2 boiled eggs, chopped |
| 2 Tbsp. butter | Heaping Tbsp. of mayonnaise |
| 1.25 lbs. of fresh chicken livers | Salt and pepper to taste |
| 1 slice of white bread, torn in small pieces | |

Directions:

1. In a saucepan, melt butter and add onion. Cook onion for approximately 3 minutes.
2. Add chicken livers. Cook, stirring, for approximately 8-10 minutes to thoroughly cook the liver. The liver will look similar to ground beef once finished. Remove from the heat.
3. On a chopping board, finely chop the liver and onions. You can use a hand chopper or a food processor. Work in small batches. Place mixture in a mixing bowl and add bread, chopped boiled eggs, mayonnaise. Add salt and pepper to taste.