

# Chopped Liver

- 3 tablespoons butter
- 1 onion (yellow, Spanish, Vidalia), chopped
- 3 cloves garlic, minced
- 1 pound chicken livers
- 4 [eggs, hard boiled](#) <sup>[1]</sup>, chopped
- optional: fresh parsley to taste
- hot sauce to taste
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons prepared mustard
- lettuce
- crackers

Melt butter completely over medium heat.

Saute onions, garlic and livers in butter, until insides of the livers are no longer pink. But do not overcook.

Add eggs, optional parsley, hot sauce, salt, pepper and mustard, and chop all in blender. Cool.

Serve on lettuce with crackers. Or make a sandwich.

Serves: 8

Preparation time: 45 minutes, a day in advance

– [Subscriptions \(1\)](#)

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[1] <http://kitchen.unseelie.org/.#9>