

# Chopped Chicken Livers

## Description

There was a time when we didn't have a care about cooking with animal fat. The schmaltz (chicken fat) is really what makes chopped chicken livers heavenly. Go ahead, use some schmaltz. If you enjoy this dish every once in a while, go ahead and indulge yourself. No harm done, I won't tell on you ;-)

## Summary

**Yield:** 4

**Prep Time:** 30 minutes

**Category:** Appetizers

**Cuisine:** Jewish

## Ingredients

- 1 lb chicken livers
- 4 hard boiled eggs
- 1 med onion, chopped
- 1 tbsp chicken fat (see note)
- gribennes (chicken fat cracklings, optional)
- salt and pepper to taste

## Instructions

Lightly salt livers with coarse salt. Saute' onion in chicken fat then add livers and saute' until pink inside - do not overcook.

Using a Cuisinart chopper or meat grinder, chop/grind livers, eggs, onions and gribennes together.

Salt and pepper as needed. Serve with party rye or crackers.

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## Notes

Note: I render chicken fat from skin of a couple of chicken breasts in a small saute pan. I keep sauteing to crisp the skins and then crumble for gribennes.