

Liver Pate`

Alice Rose Klin

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*3 tablespoons butter or
margarine
3/4 pound chicken livers
1/3 cup diced onion
1/3 cup water
3/4 teaspoon garlic salt
3/4 teaspoon salt
1/4 teaspoon pepper
3/4 teaspoon paprika
lettuce leaves (for serving)
red onion rings (for garnish)*

Cut the chicken livers into half-inch cubes. In a skillet, saute' the liver cubes in butter over moderate heat until done, about 10 minutes. Add the onion and cook for 5 minutes longer.

Place all of the ingredients into a blender container including the liver, onions and dripping. Cover the container and blend until smooth.

Chill.

Serve on a bed of lettuce and use red onion rings for garnish.

Per Serving (excluding unknown items): 760 Calories; 48g Fat (57.2% calories from fat); 62g Protein; 18g Carbohydrate; 2g Dietary Fiber; 1588mg Cholesterol; 3761mg Sodium. Exchanges: 0 Grain(Starch); 9 Lean Meat; 1 Vegetable; 7 Fat; 0 Other Carbohydrates.