
Liver Pate

Lorraine Corl - Hudson's Saginaw

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 pound chicken livers
1/4 cup chopped onion
2 hard-cooked eggs
2/3 cup margarine, softened
1 tablespoon lemon juice
2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper

In a small saucepan, place the chicken livers in enough water to cover. Heat to boiling. Reduce the heat. Cover and simmer until tender. Cool.

Grind the cooked livers with the onion and eggs. Combine the mixture with the margarine, lemon juice, Worcestershire sauce, salt and pepper.

Shape the mixture into a ball or log.

Refrigerate to blend the flavors.

Serve with garlic toast or crackers.

Yield: 12 to 15 servings

Appetizers

Per Serving (excluding unknown items): 1824 Calories; 148g Fat (73.3% calories from fat); 96g Protein; 25g Carbohydrate; 1g Dietary Fiber; 2417mg Cholesterol; 4121mg Sodium. Exchanges: 0 Grain(Starch); 13 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 25 Fat; 0 Other Carbohydrates.