

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

1 cup chicken fat,
cut into pieces
*(you could use butter,
or olive oil)*

2 pounds chicken livers
(preferably organic)

8 large eggs,
hard boiled and shelled

2 large sweet onions,
finely chopped

Salt and pepper to taste

JOANIE'S CHOPPED CHICKEN LIVERS

THIS MAKES A LOT. ENOUGH FOR 10-12 PEOPLE

Wine Pairing Suggestions: Bubbly or Rosé d'Or, Brut NV

Our dear friend Joanie makes this chopped chicken liver “pâté” often on the Jewish holidays. The recipe came from her Aunt Eleanor and we’re so happy to honor it here. Unlike some other chicken liver concoctions, it’s quite subtle tasting. I attribute that to the quantity of hard-boiled eggs that are mixed in. All in all, I find it to be more pleasing to the non-chicken-liver-lovers among us. Make this a day in advance, the flavors will come together nicely, and it will give you one less thing to do on the day you’re having a gathering. Serve with crackers or crostini.

1. In a large frying pan over medium-low heat, gently cook down the chicken fat pieces until it’s liquid. Increase the heat to medium and sauté the livers until they are just cooked through. Not too dry and not too pink.
2. Scrape the livers, the fat, the eggs and onions all into a food processor. Pulse several times to break everything down, then process until smooth. Transfer to a serving bowl, cover and refrigerate overnight. Let it return to room temperature before serving.

R·STUART & C.
..... WINERY