

BOB'S CHOPPED LIVER

There are many different recipes for chopped liver. This one uses both chicken liver and beef liver. The beef liver adds a bit more liver taste to the mix. If you wish a milder version, use just the chicken liver without the beef.

Ingredients

- 1 lb chicken liver
- 1 lb beef liver
- 2.5 lbs sliced onions - caramelized (see other recipe)
- 7 hard boiled eggs
- 5 tablespoons or more schmaltz (see other recipe)
- Gribenes (see other recipe) ½ cup or more if you have it
- 1 teaspoon salt and ¼ teaspoon pepper more or less
- Dill weed and/or green onion tops for garnish
- Sliced dill pickle chips on the side
- Crackers or rye bread as a base

You should have already made or have some schmaltz and be sure to make/keep the gribenes. Hopefully, you should have extra that can be used for this recipe.

Make the sautéed onions as per the previous recipe and keep the pan as is when complete. Do not clean the pan.

Clean and rinse the livers, remove any fat, membranes, blood vessels, and especially any green globs or spots, bile ducts and the like. Slice the chicken livers in half and slice the beef liver into strips.

Fry the liver one kind at a time in the pan that was used to make the onions, using maybe 2 tablespoons of schmaltz all told, and then set aside to cool. Cook the liver until just done with a little bit of pink still in the middle (8 to 10 minutes).

If you have a curved bowl with a curved knife, you will need it to 'dice' the ingredients. Short of that, a cutting board and knife can be used. Some like to use a food processor, but I find that it is difficult to keep the chunkiness wanted without making the whole thing into a paste.

Put all the cooked liver and half of the caramelized onions and pan scrapings in the bowl and chop with the curved blade until all seems 'diced' to the size you wish (maybe ¼ " and smaller). Remove to a bowl and do the same with the hard boiled eggs.

Add the eggs along with the remaining onions, gribenes, salt and pepper to the bowl of liver and gently mix until combined. The mixture should be a little bit warm still or at least room temperature and add room temperature or warmed remaining 3 tablespoons of schmaltz and gently mix it in.

Taste and adjust the amount of schmaltz, salt and pepper as you like.

This stores in the refrigerator well for a week or two if well covered. To serve let it come to room temperature and garnish the top with cut up fresh dill weed and/or sliced green onion tops (about ¼" long). Serve with crackers, matzos, and/or small slices of rye bread. Some sliced dill pickles go well as a break between mouthfuls of chopped liver.