

BOB'S CHOPPED LIVER 2

There are many different recipes for chopped liver. This one uses only chicken liver.

Ingredients

- 1 lb chicken liver
- 1 Spanish onion (or sweet onion if Spanish is not available)
- 3 hard boiled eggs
- $\frac{3}{4}$ cup schmaltz or more for taste (see other recipe)
- $\frac{1}{2}$ cup gribenes or more for taste (see other recipe) + for garnish on top - optional
- 1 teaspoon kosher salt – plus more to sauté liver
- 1 teaspoon freshly ground pepper more or less
- 2 teaspoons red wine vinegar – optional
- 2 teaspoons sweet red wine (like kosher Mogen David concord) – optional
- Dill weed, chives and/or green onion tops for garnish – optional
- Sliced dill pickle chips on the side – optional
- Matzah, crackers or rye bread to serve with finished product

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.

Dice the onion and sauté in a (cast iron) pan with some of the schmaltz until completely tender and on the brink of browning. Do not clean the pan. Remove the onions to another dish to cool.

Clean and rinse the livers, remove any fat, membranes, blood vessels, and especially any green globs or spots, bile ducts and the like. Follow instructions to 'kosher' the livers before sautéing if you need to make this dish kosher.

Sauté the livers in the pan that was used to make the onions, using more of the schmaltz and salt the livers as you cook them. 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). Save the pan drippings for the final mix.

The next step is to mix and grind for the final step. If you have one of those old hand crank meat grinders (I do), choose a coarse blade as to the form you wish your final product to be. If you don't have a grinder, it is best to use a knife and chop to the fineness you wish. It is best to not use a food processor with blade as it usually 'grinds' the product too finely, but it can certainly be used if you carefully control the process. Remember that the added gribenes are usually harder than the livers and onions and therefore may not 'grind' up the gribenes as finely as you wish or if taken to its end will too finely grind the livers and onions.

So grind together the liver, onions, gribenes and eggs to the fineness you prefer. Then mix together with the ground items the pan drippings, rest of the schmaltz (add more or less for your taste), salt, pepper vinegar and wine and carefully mix. Try not to mix too hard if you want a coarse presentation.

When complete, refrigerate until ready to serve. This stores in the refrigerator well for a week or two if well covered.

Final preparation: Remove from refrigerator and place an amount of the mixture on a plate in the form of a ball or mound. Then top with more 'whole' gribenes and dust with dill, chives, and/or diced green onion tops. If using dill pickles, cut and place chips around the mound on the plate. You may refrigerate it until ready to use. Let it come to room temperature before serving. Serve with crackers, matzos, and/or small slices of rye bread. To serve let it come to room temperature.