

## **Traditional Chopped Liver**

2 lbs chicken livers  
2 med onions diced  
½ oil  
1 ½ tsp salt  
½ tsp blk pepper  
1/8 tsp garlic powder  
2 Tbls mayo  
6 large hard cooked eggs  
3 Tbls matzo meal

Combine oil and onions and fry until golden brown. Add liver and cook until no longer pink. Put liver, onions, pan juices and matzo meal thru grinder. Then grind eggs. Mix all ingredients well. Add salt, pepper, garlic and mayo. (Can add more mayo, if too thick.) Do not freeze.

## **Contemporary Chopped Not Liver**

1 large onion diced  
2 cloves garlic (can use more)  
2 tsp oil

2 cans French style green beans drained

1 cup chopped walnuts  
3 hard boiled eggs  
¼ cup mayo

½ tsp salt  
dash ground pepper  
dash of nutmeg

In large pan over low eat, sauté onion and garlic in oil (can substitute butter or margarine) until mixture is golden brown.

Chop walnuts separately and set aside. In food processor pulse green beans until smooth.

Add green beans to walnuts by hand. Then, in food processor add onions, garlic, and hard boiled eggs, seasonings with the veggie and walnut mix. (Pulse slowly to keep nuts from being too ground up).