

## Another Parnes Family Recipe

### Onion Liver Pate (chopped liver)

1 or 2 sweet Spanish onions  
1 pound chicken livers  
½ cup butter  
2 hard-cooked eggs  
¼ cup parsley springs  
¼ cup mayonnaise  
Salt  
Pepper  
½ tsp. Worcestershire sauce  
Parsley, for garnish

Peel and slice onions to make 3 cups. Reserve a slice for garnish. Sauté onion and chicken livers in butter. Put sautéed onions and chicken livers, eggs and parsley in food processor and process until finely chopped. Add mayonnaise, mixing thoroughly. Season to taste with salt, pepper and Worcestershire sauce.

Place Onion Liver Pate in small bowl lined with plastic wrap. Refrigerate several hours. Unmold on serving platter and garnish with strip of onion and sprigs of parsley. Serve as a spread with crisp crackers (matzo) or party rye.

From the recipe file of Daria Parnes