

Bob Kaplan's Chopped Liver

Ingredients:

- 3/4 lbs. chicken livers
- 3/4 lbs. beef or calf's liver
- 2 Tbsp cooking oil. Do not use olive oil. Use grapeseed oil or other oil with a high smoke point.
- 1 large yellow onion
- 4 hard boiled eggs, peeled
- 3/4 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 Tbsp Schmaltz. (optional).

Equipment:

- 10" or 12" skillet
- Food processor
- Spatula
- Mixing bowls and utensils.

Directions:

1. Add 1 TBL of schmaltz or oil to a 10" sauté pan. Saute the onions on medium heat for about 10 minutes, until they are lightly caramelized.
2. Remove 3/4's of the onion from the pan, and set aside to cool. Cook the remaining onion until well charred. (These onions will be used for topping your completed chopped liver.) Remove the onions from the pan, and set aside.
3. Cut the chicken livers and the calf's liver into 1" pieces (removing any connective tissue).
4. Heat an additional 2 TBL of oil in the saute pan. Cook the liver until it is pink in the center (8 to 10 minutes). When cooked, set aside to cool.
5. Put the chopped liver ingredients in the bowl of a food processor: the lightly caramelized onions, the eggs, the remaining schmaltz and the cooked liver. Process to your liking-- either chunky or smooth, or somewhere in between.
6. Add salt and pepper to taste.
7. Serve with the charred onions on top.