

An Hors d'Œuvre Paste

3 Chicken Livers	$\frac{1}{8}$ Teaspoonful of Pepper
3 Hard-Cooked Eggs	$\frac{3}{4}$ Teaspoonful of Salt
1 Tablespoonful of Grated Onion	2 Tablespoonfuls of Drippings

THE pungent yet delicate flavor of this chicken-liver paste makes it very suitable for an hors d'œuvre spread or for a filling for celery stalks or quarters of tomato from which the seeds have been removed. Simmer the chicken livers until just tender, with only enough water to keep from sticking. This takes scarcely more than ten minutes. Then put through the meat chopper and mix to a paste with the grated hard-cooked eggs, the onion, seasonings and fat.