

# Grandma Leona's Chopped Liver

Serves 8 for starters

## *Ingredients:*

*1 large onion*

*3 hard boiled eggs*

*¼ cup margarine or safflower oil*

*salt*

*Course salt (optional)*

*pepper*

*1 pound baby beef liver (thick sliced)*

*celery salt (5-6 shakes)*

Cut onion into rings and sauté in margarine or safflower oil.

Sprinkle liver with course salt and broil until the salt browns and the liver bubbles. Turn liver and repeat (if liver is thinly sliced, pile 2-3 slices together before broiling). The liver should still be pink in the center.

Using a meat grinder set to medium, grind eggs, then onions and then liver. Mix and add seasonings to taste. If it appears too dry add chick broth or melted margarine.