

CHICKEN LIVER PATE

1. 1 lb. chicken livers
2. Butter
3. 3 tbsp. mayonnaise
4. 2 tbsp. lemon juice
5. 2 tbsp. butter, softened
6. 1 tbsp. chopped onion
7. 8 to 10 drops bottled hot pepper sauce
8. 1/2 tsp. salt
9. 1/2 tsp. dry mustard
10. Dash of pepper

Instructions

1. Cook livers, covered in small amount of butter, stirring occasionally until no longer pink.
2. Put livers through meat grinder, blend with remaining ingredients.
3. Place in 2 cup mold.
4. Chill several hours.
5. Garnish with chopped chives or hard-cooked eggs. Serve with crackers.