



Chicken Liver Mousse

Makes 1 Cup

INGREDIENTS

1/4 cup butter
1/4 cup onion, chopped
1/8 tsp garlic, chopped
8 oz chicken livers, cleaned
1/4 tsp curry powder
1/4 cup sour cream
salt and freshly ground pepper

DIRECTIONS

1. Heat butter in skillet over high heat. Add onions and garlic and sauté until softened, about 1 minute. Add chicken livers and fry for 3 minutes or until still slightly pink in middle. Add curry powder for the last minute of cooking.
2. Place in food processor and puree until smooth. Add sour cream and blend until combined. Season with salt and pepper.