CHICKEN LIVERS WITH MUSHROOMS

Description

If you like chicken livers you'll like this.

Summary

Yield: 1
Source: Barbara Moran Mackie
Prep Time: 45 minutes
Category: Dinner
Cuisine: American

Ingredients

- 1 slice bacon, diced
- 2 tbsps oil
- 1 tsp onion, chopped
- 6 chicken livers
- 2 tbsps flour (all purpose)
- 1/2 tsp salt
- 1/8 tsp pepper
- 1 tsp lemon juice
- 1/4 cup sliced mushrooms - fresh!
- 1 cup chicken stock
- 1 tbsp Parsley - fresh chopped

Instructions

In a medium frying pan, sSauite bacon until browned and crispy.

Remove bacon, and add oil and onion. When onion is tender, not brown add chicken livers and saute for 2 minutes.

Add flour, salt, pepper, lemon juice and mushrooms and blend.

Add stock gradually and cook on medium heat until mushrooms are tender.

Serve as is, or on rice or toast.

Notes

The above is the orignal recipe. I don't think it makes enough and I love chicken livers. So my version is to double or triple the recipe, add more bacon and onion and mushrooms than the recipe calls for and adjust the other ingredients. Britt and I love it to serve it on rice with a salad or vegetables.