

# JEWISH STYLE CHOPPED LIVER PATÉ

A family recipe by Monte Rome – Owner of Intershell



## INGREDIENTS

- 5 Oz Ankimo Tube (Cooked Monkfish Liver) – 1 Piece
- Hard Boiled Egg – 1/2 Egg
- Raw Onion - Scant - 1/4 cup
- Shortening - 1 tbsp. (We recommend 'Smart Balance' or your favorite buttery spread)
- Salt & Pepper - To taste
- Crackers of your choice (We recommend using Matzo or plain salted crackers)

## PREPARATION

1. In a chopping bowl or food processor, chop the onion to 'course', add the egg, and chop both together until 'fine'.
2. Remove the cooked Monkfish Liver from the packaging and put it into a food processor. Blend all ingredients until the ingredients are well blended, but a little course. Chill the mixture for 1 hour.
3. Turn out the mixture onto a plate for shaping, or into a bowl for serving.
4. Serve with your favorite cracker & enjoy!