

Vegetarian Chopped Liver - Annette Marcus Catering

1 can organic lentil beans, about 1 lb, drained and rinsed

3/4 cup whole pecans

3 large eggs, hard boiled

3 large onions, diced and squeezed dry

3 T vegetable oil or chicken fat + more to taste

1 can sweet peas, drained

1/8 c fresh parsley leaves, if desired

1 pinch of dried thyme, if desired

salt and pepper to taste

1. Place diced onions into medium skillet with 3 T of oil. Sauté until onions are deep golden brown. Set aside
2. In processor, place lentils, pecans, hard eggs, sautéed onions and peas. Process until the mixture is the texture of chopped liver, scraping down the bowl a couple of times. Add about 1/2 t salt, 1/2 t pepper, parsley and process once more. Adjust for seasoning. Add 1 T of vegetable oil if desired
3. Serve chilled, either plated or as buffet hors d'oeuvre. Garnish with fanciful lettuce, grated hard egg, cucumber wedges, kalamata olives and grape tomato quarters. Serve with rye bread or rye crackers
5. Keep chilled in refrigerator. Makes about 1 quart