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Chicken Livers With Paprika & Sherry Vinegar

Ingredients

1/2 kg chicken livers
1 1/4 cup chicken stock
2 finely chopped onions
1 tsp paprika
1 tsp garlic
1/2 tsp salt
1/2 tsp black pepper
50 g melted butter
50 g unsalted butter
1 tsp sugar
1/2 cup sherry vinegar

Preparation

- 1 Mix together the garlic, salt, pepper and paprika in a large bowl.
 - 2 Thereafter, put in the livers in and mix it well.
 - 3 In a large frying pan, add the melted butter until it gets hot
 - 4 Place the livers into the pan and quickly stir on high heat.
 - 5 Keep tossing the livers until it gets browned all over.
 - 6 Once this is done, remove the livers in a warm bowl.
 - 7 Add the onions to a pan and saute it on a low flame.
 - 8 Increase the heat after a few minutes. Then add the sugar and sherry vinegar.
 - 9 Cook until the vinegar is almost dry.
 - 10 After that add the stock, stir for a bit and let it reduce for a while – till it comes to half.
 - 11 Take the remaining butter and break it into small pieces. Drop it into a pan until it completely melts.
 - 12 Taste and serve the livers in a large bowl as a tapa.
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