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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, salter, pepper and paprika in a large bowl.
2. Thereafter, put in the livers in and mix it well.
3. In a large fying 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 ionions 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.