



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Liver Pate

Ciğer Ezmesi



7 ounces chicken liver
Juice of half lemon
3 tbsp olive oil
5-6 parsley stems
1/4 tsp black pepper
1 tsp salt

- # Sauté the liver with olive oil, and let it cool down.
- # Blend the liver.
- # Add so finely sliced parsley stems, black pepper, salt and lemon juice, and then mix.
- # Let it stand in the fridge for half an hour.
- # Spread butter on the bread slices, and then spread this mixture on them and serve.

Note: Liver pate is a good way to make people like liver, who do not like it.