

Chicken Livers in Vermouth

Ingredients

2 Lbs Fresh trimmed chicken livers
3 Tbs Butter
3 Tbs Vermouth
Salt, pepper, paprika, celery salt,
Worcestershire sauce
Toast

Procedures

1. Soak chicken livers in ice water in refrigerator for 4 hours.
2. When ready to use, drain very well and dry.

To cook

3. Put livers into well-buttered oven-proof serving dish. Put 3 Tbs of butter over the livers and put under the broiler until just brown.
4. Turn, and sprinkle the livers with the seasonings and a dash of Worcestershire sauce. Mix.
5. Put under broiler until done.
6. Add vermouth and serve immediately on hot toast points.

Serves 4-6