

Judy Meisel's Mock Chopped Liver Recipe

Ingredients

@ 1.5 cups of nuts (mostly pecans, but also walnuts and almonds)

French-style green beans (@ 20 green beans) (available in a bag from Trader Joe's)

@ 2 tbsp each of olive oil and canola oil

4 extra-large hard-boiled eggs

2 large yellow onions quartered (or smaller)

1 bag of sliced mushrooms (available at Trader Joe's)

@ 1 tsp White pepper

@ 1 tsp Salt

@ 1 tsp Pereg USA mixed spices from Jerusalem mixed grill (Judy used 2 tsp, but a little bit goes a long way so start with less and add more if you want to)

One large cucumber for garnish

Instructions

Grind the nuts in a Cuisinart – (1 cup very fine (like bread crumbs or powder), and ½ cups less fine to add texture)

Slice the green beans into small pieces

Grind the cut up green beans in a Cuisinart - very fine (mushy)

Grind the onions in a Cuisinart - very fine (mushy)

Rinse the mushrooms

Heat up a large frying pan and add canola oil and olive oil

Add the onions to the pan on medium heat, then increase the heat to brown the onions

Add the green beans to the pan

Add the Pereg seasoning, white pepper, and salt

Add mushrooms to the pan

Cover and let it cook, stirring frequently, until the mushrooms are soft and the liquid has boiled off

Grind the eggs in a Cuisinart until chunky

Spoon the contents of the pan into a Cuisinart and grind it up (until almost smooth)

Put the mixture back in the pan (but do not heat) and fold in (knead) the eggs

Add the ground nuts and continue stirring until well mixed

Season to taste (I added more pepper and salt)

Add to a bowl and garnish (or wait until chilled to garnish) with round slices of cucumbers around the edge and twists of thin cucumber slices on top

Refrigerate overnight

Serve on Shabbat with challah and on Passover with matzoh