

Curried Chicken Livers

- One pound Dewberry Hills Farm chicken livers
- one onion
- one small chilli pepper
- one tsp ginger paste
- one tsp garlic paste
- one tsp garam masala powder (you can get it at an Indian grocery store only)
- one tbs oil
- a handful of fresh chopped cilantro
- 1/4 tsp of turmeric
- 1/4 tsp of cayenne powder
- salt to taste

In a skillet, add the oil, chopped onion and pepper. Saute for a minute. Add the ginger and garlic paste. Saute for 2 minutes. Wash the livers. Add to the skillet. Let them cook without stirring or they will break up. Add the salt. (you can always tone down the spiciness to your liking).

Now add the turmeric and cayenne powder to the livers. Cook covered until they are done. Thicken up the sauce by letting it cook uncovered. Let it thicken until there is hardly any sauce and the livers are starting to get a little burn on them.

Take off the stove, garnish with fresh cilantro and serve with rice and ghee (clarified butter). They taste best eaten with rice, a squeeze of lemon and a few slivers of raw onion.

See <http://dhfarms.com/recipes.htm> for more great recipes.