

Chicken Livers & Shrimp Toast

Ingredients:

For the Chicken Liver Pate:

- 1 1/3 cup butter
- 1 large onion
- 2 clove garlic, crushed
- 1 lb Chicken Livers
- 8 Sage Leave, chopped

For the Shrimp Butter:

- 1 lb cooked, peeled Shrimp
- 2 cans drained Anchovies
- 1 stick butter
- 2 tbsp lemon juice
- 2 tbsp chopped fresh Parsley

To make the Chicken Live Pate:

Melt half the butter in fry pan, add onion & garlic & fry until soft. Add the chicken livers and chopped sage and sauté for about 8 minutes, until the livers are brown and firm. Cool slightly, season with salt & pepper and process in blender with remaining butter.

To make the Shrimp Butter:

Chop shrimp and anchovies finely. Put in bowl with butter & beat until well blended. Add lemon juice & parsley, and season with salt & pepper.

Finally!

Preheat the oven to 400 degrees, Arrange the bread slices on baking sheet and brush with melted butter. Bake 8 – 10 minutes, until pale golden. Spread ½ the hot crostini with pate and the rest with the shrimp butter, garnishing with sage & parsley, respectively.