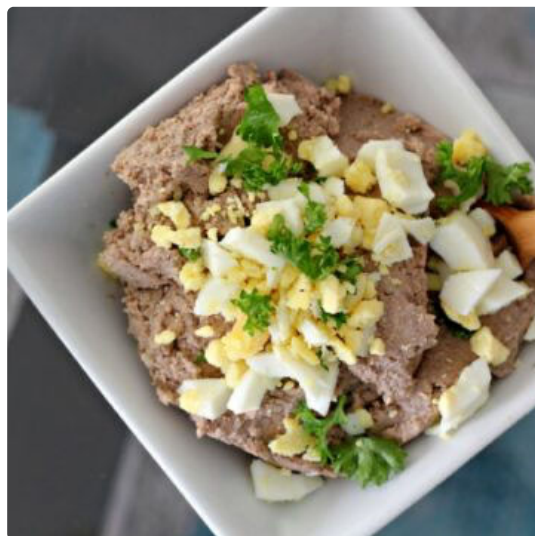


Vegetarian Chopped Liver - Or Vegan!

Amy

Not your Bubbe's chopped liver! Vegetarian and super delicious. Serve with matzah crackers or vegetables!



PREP TIME

15 mins

COOK TIME

40 mins

TOTAL TIME

55 mins



COURSE

Appetizer

CUISINE

Jewish



SERVINGS

2 cups

INGREDIENTS

- 3 tablespoons extra virgin olive oil divided
- 2 medium white onions sliced thin
- Kosher salt
- 1 pound mushrooms diced (button or crimini)
- 3 garlic cloves minced
- 4 hard boiled eggs or 1 cup soft tofu for vegan version
- 1 cup walnuts plus more for garnish (toasted adds extra flavor!)
- Freshly cracked black pepper to taste
- Minced chives for garnish

INSTRUCTIONS

1. In a large, deep, sauté pan or Dutch oven, heat 2 tablespoons olive oil over medium heat. Add onion slices and 1 teaspoon salt.
 2. Sauté for about 10 minutes until onions are soft and starting to brown, stirring often, and then turn down the heat to medium low and sauté until onions are golden brown and caramelized, about 45 minutes. Stir often. You want the onions to stick a little so they color, but if onions start to burn, add a little water or more olive oil (or wine!) to deglaze.
 3. Increase the heat back to medium, add in mushrooms to the onions in the pan, and sauté until they start and brown and are soft but not mushy, about 6-8 minutes. Add in the garlic and saute for one more minute. Add more olive oil if the mixture starts to burn. Drain any water out.
 4. Put onions mixture, eggs (or tofu), and walnuts, and 1 tablespoon olive oil in a food processor and pulse until ingredients are combined and uniform and it looks like chopped liver; add a little more olive oil if it's not coming together. Season with salt and pepper to taste.
 5. Chill for one hour or until ready to serve and garnish with walnuts and chives. Serve with matzah crackers and veggies.
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