

ALIDA'S CHICKEN LIVERS



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Sautee and brown 2 onions cut into rings using a spoonful of butter.

Cut up either yellow or red pepper into strips and add to the onions.

Cup up 2 jalapeno peppers and add to onions.

Add a spoonful of garlic.

Clean and cut chicken livers into bite size pieces and add to onion mix.

Make sure the livers are cooked through (about 10 minutes, stirring often.

Add salt, black pepper and chilli spice.

Add a creamy hot sauce like prego or chilli sauce and stir into liver mixture.

Add 250 ml fresh cream and cook until the mixture have thickened slightly.

Serve with sliced and toasted ciabata bread.

You can also add chipotle spice or sauce

Recipe posted by Alida Van Zyl