

## **Judy Meisel's Second Ave Deli Mock Chopped Liver Recipe**

### **INGREDIENTS**

- Olive oil
- Canola oil
- Small amount of green beans (about 27)
- Salt
- White pepper
- Jerusalem mixed grill spice (Pereg) from Israel
- 5 hard boiled eggs
- 3 onions
- Sliced mushrooms
- Mixed nuts (walnuts, pecans and almond)

### **INSTRUCTIONS**

1. Grind the nuts very fine like powder.
2. Chop the green beans (very fine).
3. Quarter the onions then chop (very fine).
4. Use two oils (very little) canola and olive oil (tastes like schmaltz).
5. Put a little bit of canola and olive oil in a frying pan.
6. On high heat add onions, green beans, mushrooms, Israeli spices, and salt and cook all the way through. Cook until the liquid is boiled off. Then grind mixture in the food processor.
7. Chop the hard boiled eggs and carefully and slowly fold them into the hot mixture.
8. Last, add the ground nuts and keep mixing. Add seasoning to taste.
9. Best to make it the day before you are going to serve. Decorate with sliced cucumbers.