

# Crostini

## **Ingredients:**

*1 pound of chicken livers*

*4 ounces of anchovies*

*2 lemons*

*1 Tablespoon of extra virgin Italian olive oil*

*2-3 cloves of garlic*

*1 loaf of Italian bread*



## **Instructions:**

Blend chicken livers until liquid and pour into a small sauce pan with olive oil. Cook slowly under low heat, stirring often, until brown throughout. Add mashed anchovies and the juice of 2 lemons. Cook until mixture has a rough texture. Slice Italian bread and toast, rub toast with garlic, and top with warm mixture. Best when served warm but can be eaten cold.

*Makes 16-24 slices*