

# French Chicken Stuffing

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## Ingredients:

4 chicken livers.  
½ cup of onions, medium.  
2 tablespoons of olive oil.  
2 tablespoons of butter.  
3 slices of white bread.  
2 tablespoons of parsley, finely chopped.  
Salt and freshly-ground black pepper.  
1 medium egg, beaten.  
½ cup of white wine.

## Directions:

Dice onion and livers.

Sauté the chicken liver and onion in the olive oil and butter until golden.

Add the diced bread and parsley and cook for a few minutes, stirring continuously.

Season with salt and black pepper.

Transfer to a bowl and allow to cool.

Stir in beaten egg and white wine.

Use for roast chicken or turkey.