



## SPICY CHICKEN LIVERS

Serves 6 - 8

### INGREDIENTS:

#### Spicy Chicken Livers

125 ml (½ cup)	Oil, for frying
1.5 kg	Chicken livers
300 g (2 medium)	Onions, chopped
150 g (1 medium)	Red pepper, finely chopped
100 g (1 sachet)	<b>Peri-Peri Base R/P (08555030)</b>
600 ml (2½ cups)	Water
800 ml (3¼ cups)	<b>Prego Sauce (07625040)</b>

#### Mielie Bread

125 ml (½ cup)	Butter/Margarine
100 g (1 small)	Onion, chopped, cooked
500 g (1 sachet)	<b>Master Sweet Batter R/P (08169030)</b>
20 g	<b>Seven Colours Grill Seasoning™ (04639010)</b>
410 ml (1 can)	Sweetcorn
200 g (4 large)	Eggs

### METHOD:

- 1 For the Spicy Chicken Livers: Heat 90 ml (6 Tbsp) of the oil in a pan and fry the livers for 6 - 8 minutes or until tender and slightly pink in the middle. Remove from the pan and set aside.
- 2 Heat the remaining oil in the large pan and fry the onions until soft and transparent. Add the red pepper and fry for ± 2 minutes.
- 3 Add the Peri-Peri Base R/P and gradually add the water, stirring occasionally.
- 4 Reduce the heat and simmer for 10 - 15 minutes, stirring occasionally, until the sauce thickens.
- 5 Add the Prego Sauce and the livers to the sauce. Mix through and heat to serve.
- 6 For the Mielie Bread: Preheat an oven to 180°C. Grease 2 loaf tins well with non-stick spray.
- 7 Heat 30 g of the butter in a non-stick pan. Add the onions and fry until lightly caramelised.
- 8 Mix together the Master Sweet Batter R/P and Seven Colours Grill Seasoning™ in a large bowl.
- 9 Add the butter and rub to form bread crumbs.
- 10 Add in the cooked onion, sweetcorn and eggs and mix through.
- 11 Divide mixture between 2 loaf tins. Place on a rack in the centre of the oven and bake for 30 - 40 minutes or until they are golden brown and cooked in the centre. Use a cake tester or wooden skewer to test. If it comes out clean and dry, they are ready.
- 12 Remove the tins from the oven and allow to stand for ± 2 minutes. Remove the loaves carefully and cool on a wire rack.
- 13 Slice the bread and spoon the chicken livers and sauce over to serve.