

## **POLISH STUFFING**

### **INGREDIENTS**

2 ozs soft butter  
2 egg yolks  
3 ozs white bread, soaked in milk  
2 or 3 chicken livers  
Supermarket bag of parsley  
4-5 tsp chopped fresh dill  
Salt and pepper  
2 tblsp dry breadcrumbs  
2 egg whites

### **METHOD**

Beat the butter with the egg yolks  
Put the chicken livers, parsley and gently squeezed-out bread through a mincer and mix with the butter and egg yolks  
Add salt and pepper, chopped dill and dry breadcrumbs  
Whisk the egg whites and fold into the mixture.  
Put in a greased bowl with a lid and bake in the oven for 20-30 minutes until set.

### **NOTE:**

If freezing, omit the egg whites and freeze them separately.

### **FOR XMAS:**

Add a handful of sultanas and some chopped chestnuts.

