

Chicken Liver and Pork Meatballs

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-duck-liver-sausage-recipe>

Ingredients:

- 5 tablespoons olive oil
- 1 onion finely diced
- 1/2 cup fresh parsley leaves finely minced
- 2 tablespoons worcestershire sauce
- 2 pounds ground beef fatty, or pork
- 1/2 pound duck liver finely chopped
- 1/2 cup bread crumbs
- 2 eggs
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground turmeric
- 1/2 teaspoon ground paprika
- ground black pepper
- kosher salt

Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 345 milligrams
4. Fat: 79 grams
5. Fiber: 1 grams
6. Protein: 54 grams
7. SaturatedFat: 25 grams
8. Sodium: 960 milligrams
9. Sugar: 3 grams
10. TransFat: 2.5 grams

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