

1 pound cooked chicken livers, chopped finely
1 cup cornmeal
1 cup all-purpose flour
2 large eggs
¼ cup vegetable oil
¼ cup warm water
1 cup cornmeal, for coating treats

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients, making sure that the liver is well coated. The dough will be stiff.
3. Form the dough into teaspoon-size balls, then roll each ball in cornmeal.
4. Place on greased cookie sheets.
5. Bake for 10 to 15 minutes or until golden brown. (Be careful not to let the bottoms scorch.)
6. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.