

Chicken Liver Pate

Ingredients

- 1/2 lb chicken livers
- 1/2 c butter (do not substitute margarine or spread)
- 1 T brandy
- 1 T sherry, dry
- 12 garlic clove
- 0 salt, to taste
- 0 pepper, to taste
- 1 bay leaf

Instructions

Clean chicken livers, cutting out any veins. Melt 2 tablespoons of butter in a frying pan. Add livers and cook gently for five minutes, turning from time to time. Liver should be cooked on the outside but pinkish in the middle--but not raw.

Place livers in work bowl of food processor (use metal blade). Pour brandy into frying pan, increase heat and let brandy bubble for 1 minute, stirring to loosen any cooked bits in the pan.

Pour into food processor. Add sherry and garlic clove to food processor and flash-process until mixture is smooth. Add 4 tablespoons butter, cut in chunks, and flash blend until smooth. Season to taste.

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Spoon mixture into small pate crock, terrine or souffle dish and smooth the top. Top with bay leaf. Melt the remaining butter in a clean pan or microwave in a custard cup. Pour melted butter over the bay leaf and pate. Chill to set.

To freeze: wrap crock or terrine in plastic wrap; over-wrap in aluminum foil. Label and freeze.

To thaw: place in refrigerator overnight or thaw at room temperature for 4 to 5 hours.