

Chicken Liver Pate

This is a great appetizer for a party. It is elegant yet remarkably easy to prepare. It also makes a great addition to sandwiches. Its rich flavor goes well with lunch meats and is a staple on a Vietnamese Banh Mi. I know you will enjoy this and it goes very well with our Martin Ulisse Merlot.

Ingredients:

- 1 pound chicken liver
- 1 cup milk
- ¼ lb butter
- 1 cup onions, chopped
- 2 teaspoons garlic, minced
- 1 tablespoon green peppercorn
- 2 each bay leaves
- 1 teaspoon thyme, fresh, chopped
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 cup brandy

Method:

Soak livers in milk for 2 hours and drain.

Saute onions in 4 tbs butter

Add garlic for 30 seconds

Add livers, 1 tbs green peppercorns, bay leaves, thyme, salt, and pepper. Cook until livers are a light pink.

Add brandy and cook until livers are done and pan is au sec, a fancy term for almost dry. You may have to remove the livers and reduce the sauce.

Cool and discard bay leaves.

Puree in food processor and pulse in remaining butter.

Refrigerate. Serve with croutons and cornichons and mangia, mangia!