

TERRINE PATÉ

Ingredients:

1 lb. chicken livers
Chicken broth
2 tsp salt
Pinch cayenne pepper
½ cup softened butter
½ tsp. dry mustard
2 tbsp finely minced onions
1 tbsp cognac or bourbon
Baguette

Preparation:

Bring livers to a boil in chicken broth to barely cover and simmer for 15-20 minutes in a covered sauce pan. Chop drained livers in a food processor till between coarse and pureed. Mix in other ingredients, process till blended and pack in two one cup ramekins and chill in refrigerator.

Slice quarter inch rounds from baguette and lightly toast on each side under broiler. Serve pate and toasts while cooking proceeds.

NOTE: THIS NEEDS TO BE MADE AT HOME AND WELL CHILLED. TOAST ROUNDS CAN BE STORED IN A ZIPLOC BAG