

Pâté on Apple Slices
(~80 slices)

Ingredients:

1 lb Chicken Livers
3 tbsp chopped Onion
1 med Granny Smith apple, peeled & chopped
½ lb + 1 tbsp Butter @ room temp
1 tsp dry Mustard
¼ tsp grated Nutmeg
Dash each of Cayenne Pepper & Ground Cloves
3 tbsp Butter
5 crisp Apples (Red or Yellow Delicious or McIntosh)

Preparation:

Trim livers of all fat, put in saucepan & cover with water.
Boil/simmer 20 minutes.
Cool in the liquid, then drain.
Sauté onion & chopped apple in 1 tbsp butter for 5 minutes.
In processor, combine livers, remaining ½ lb of butter, onion apple & seasonings.
Blend until smooth.
Pack into bowl, cover closely with Saran & refrigerate at least 2 days to allow flavors to mellow.

Note: WNK will bring pâté to Café.

No more than 1 hour before serving, core apples, cut in half & slice ¼" thick.
Spread pate on apple slices and serve.