

## Chicken Liver Pâté on Apple Slices

(~ 80 slices)

### Ingredients:

1 lb Chicken Livers  
3 tbsp chopped Onion  
1 medium Granny Smith apple, peeled & chopped  
½ lb butter @ room temp plus 1 tbsp  
1 tsp dry Mustard  
¼ tsp grated Nutmeg  
Dash each of Cayenne Pepper & ground Cloves  
3-tbsp butter (clarified – or just regular – no one will ever know the difference!)  
5 crisp Apples (Red or Yellow Delicious or McIntosh)  
10 Cornichons (sour French gherkins)

### Directions:

1. Trim livers of all fat, put in saucepan & cover with water. Boil/simmer 20 minutes. Cool in the liquid & drain.
2. Sauté onion & chopped apple in 1 tbsp butter for 5 min.
3. In processor, combine livers, remaining ½ pound butter, onion, apple & seasonings. Blend until smooth
4. Pack into bowl, cover closely with Saran & refrigerate at least 2 days to allow flavors to mellow.
5. No more than 1 hour before serving, core apples, cut in half & slice ¼ inch thick.
6. Spread pâté on apple slices & decorate with 2 or 3 thin slices of cornichons.