

Paté on Apple Slices

(~ 80 slices)

Ingredients:

1 lb Chicken Liver
3 tbsp chopped Onion
1 med Granny Smith Apple peeled & chopped
½ lb + 1 tbsp Butter @ room temperature
1 tsp dry Mustard
¼ tsp grated Nutmeg
Dash each of Cayenne Pepper & Ground Cloves
4 Honey Crisp apples

Preparation:

Trim livers of all fat, put in saucepan, cover and simmer 20 minutes.
Cool in liquid, then drain.
Sauté onion & chopped apple in 1 tbsp butter for 5 minutes.
In processor, combine livers, remaining ½ lb butter, onion, apple & seasoning.
Blend until smooth.
Pack into bowl, cover closely with Saran & refrigerate at least 2 days to allow flavors to mellow.
NOTE: Wayne will bring to Café.
No more than 1 hour before serving, core apples, cut in half & slice ¼" thick.
Spread paté on apple slices and serve.