

## **Pâté on Apple Slices**

(~ 80 slices)

### **Ingredients:**

1 lb chicken livers

3 tbsp chopped onion

1 medium Granny Smith apples, peeled & chopped

½ lb butter @ room temp plus 1 tbsp butter

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) optional

### **Preparation:**

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.