

Bourbon Chicken Liver Paté

Adapted from *Gourmet*

Makes 3 to 4 ramekins:

Ingredients

1 1/2 sticks unsalted butter
1 cup finely chopped onion
1 to 2 garlic cloves, minced
1 teaspoon minced fresh marjoram
1 teaspoon minced fresh thyme
1 teaspoon minced fresh sage
1 pound chicken livers
1/8 teaspoon allspice
kosher salt and freshly ground black pepper
2 tablespoons bourbon

Preparation

In a large skillet, melt 1 stick of butter over medium-low heat.

Cook the chopped onion and garlic in the butter until translucent, stirring often, about 5 minutes.

Add the chopped fresh marjoram, thyme and sage to the pan.

Mix in the chicken livers and begin to sauté.

Season with allspice, kosher salt, and freshly ground black pepper.

Turn the livers frequently as they cook for about 8 minutes.

They should be cooked on the outside, but still a little pink on the inside.

Stir in the bourbon and turn off the heat.

Add the chicken liver mixture to the bowl of a food processor and pulse until pureed.

Spoon paté into ramekins or crocks and smooth the tops using an icing spatula.

Decorate the tops with sprigs of herbs--make it pretty!

To make clarified butter to seal tops of the paté, melt 1/2 stick butter in a small saucepan over low heat.

Turn off the heat and let the butter stand until the milk solids settle to the bottom, about 3 minutes.

Using a small spoon, carefully skim the crust off the top of the butter.

Wipe the spoon and then ladle the clear butter over the herbs on top of the ramekins.

Make sure not to pick up any of the milk solids at the bottom of the pan.

Refrigerate paté for 30 minutes to solidify butter.

Once solid, cover each ramekin with plastic wrap and foil and refrigerate until ready to use.

When serving, break the butter seal with a knife to spread the paté on crackers, matzo or toasted bread.

Sealed paté will keep for up to 2 weeks.

Once seal is broken, it will last about a week when tightly covered and refrigerated.

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