



Liver Pâté

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

This chicken liver pâté recipe makes a great appetizer for any holiday party or gettogether. Serve with thinly sliced brown bread, rye crisps, crackers, or chips.

Ingredients

- 1 pound chicken livers - 1 medium onion
- thinly sliced - $\frac{3}{4}$ cup butter
- softened - $\frac{1}{4}$ cup chopped onion - 3 tablespoons cooking sherry - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{2}$ teaspoon ground mace

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine livers and sliced onion in a medium saucepan. Pour in about 3 cups water and bring to a boil. Dotdash Meredith Food Studios Reduce the heat to low
2. cover
3. and simmer until liver is tender
4. about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Remove from the heat and drain. Discard sliced onion
5. and remove and discard any hard portions of the livers. Dotdash Meredith Food Studios Process cooked livers in a food processor until smooth. Dotdash Meredith Food Studios Add butter
6. chopped onion
7. sherry
8. butter
9. salt
10. pepper
11. and mace; pulse to blend. Dotdash Meredith Food Studios Form mixture into a mound with lightly greased hands. Place onto a serving platter; cover and chill for 1 hour before serving. Dotdash Meredith Food Studios