

Chicken Liver Pâté

Oscar · 28/09/2024

**Prep Time**

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

This chicken liver pâté makes a delicious spread for parties. Serve with assorted crackers or toasted thinly sliced bread.

Ingredients

- - 1 tablespoon butter - 1 clove garlic
- peeled and chopped - 1 tablespoon chopped onion - ¼ pound chicken livers
- trimmed and chopped - 2 tablespoons dry sherry - ? (8 ounce) package cream cheese
- softened - hot sauce to taste - salt and pepper to taste

Instructions

1. Melt butter in a medium saucepan over medium heat. Stir in garlic
2. onion
3. and chicken livers. Reduce heat to low
4. and sauté until chicken livers are tender and no longer pink
5. about 10 minutes. Place chicken liver mixture in a blender; add dry sherry
6. cream cheese
7. hot sauce
8. salt
9. and pepper. Blend until smooth; transfer to a medium bowl. For best results
10. cover and chill pâté in the refrigerator for approximately 2 hours before serving.