



Chicken Liver Pâté



Creamy, rich, buttery-herb, flavors explode with each bite

INGREDIENTS

- 1 pound chicken livers, trimmed*
- 3/4 cup salted butter **
- 1 cup onion, diced
- 1 1/2 cloves garlic, minced
- 1/4 teaspoon marjoram
- 1/2 tablespoon capers
- 1 teaspoon sage, minced
- 1 teaspoon thyme, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup cognac

*when shopping for livers choose less red (almost pale) for better flavor

**choose a good quality butter for best flavor

Preparing Chicken Livers

In medium sauce pan add chicken livers to 3 cups water. Bring to boil, reduce heat and simmer for 15 minutes. While simmering prepare remaining ingredients.

Next step           

In large pan melt 1/2 cup butter. Sauté onion, garlic, sage, capers, and chicken livers. Add thyme, marjoram, salt, pepper, and Cognac. As soon as it starts bubble, flambé (light on fire)***. Completely burn off all alcohol before removing from heat.

Transfer to food processor ; process to a smooth, creamy consistency. Pour into ramekins and cover directly with plastic wrap. Refrigerate until firm (1-2 hours). For best flavor refrigerate overnight.

Pâté is good in refrigerator for up to one week. Pâté can be frozen for up to one month or covered with a thin layer of clarified butter and hardened, for longer refrigerator life. Once this butter seal is broken, pâté is good in refrigerator for one week.

*** First timers, or until you are comfortable with the flambé technique, we recommend using a long matchstick

Great Accompaniments

Chicken liver pâté is great on a toasted baguette slice, as an addition to any charcuterie platter, or when used as the base in the perfect a Báhn mí sandwich. Now that's #OffalygoodEats



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