

Paté on Apple Slices

(~ 80 slices)

1 pound chicken livers
3 tbsp chopped onion
1 medium Granny Smith apple, peeled & chopped
½ pound 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)

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 paté on apple slices & decorate with 2 or 3 thin slices of cornichons.

WNK
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