

Tasting, Sampling and Sharing with friends

Chicken Liver Pate



Ingredients

3 tbsp. Cream
3 oz Butter
Salt and Pepper
8oz fresh or frozen chicken livers
Little garlic (according to taste)
Good pinch mixed herbs

Method

Heat the butter in a frying pan and cook the livers gently until just tender (a few minutes according to their size). Put the livers and butter into an electric blender with the cream, herbs and seasoning. Blend until smooth.

Place into a buttered dish and allow to cool then keep in the fridge.
(If you have no blender available, the livers can be rubbed through a sieve, then add the butter and other ingredients as above)

Serve with hot toast and butter with whatever accompaniments you choose.

For a change finely chopped cocktail onions and gherkins can be added or add a good tablespoon of sherry or brandy instead of all the cream.

Enjoy

Anne Baker 30th June 2015