

Chicken Liver Paté

Ingredients

1 stick unsalted butter
1 large onion, chopped
3 cloves of garlic, minced
1 lb. chicken livers, rinsed and drained
2 tblsp. capers
1 splash Balsamic Vinegar
1 tblsp. fresh thyme, chopped
1/8 tsp. cayenne pepper
1/3 cup Cognac
¼ cup heavy cream
2 tsp. salt
1 tsp. fresh ground pepper

Preparation

Melt butter in a large skillet, add onion and garlic cook until softened. Add chicken livers, thyme, capers and cayenne. Cook livers until opaque and flip over until evenly cooked. Do not let livers or onions brown. Remove pan from heat and add Cognac. Return to heat and simmer until sauce has thickened, about 5 minutes.

Place mixture in bowl of food processor fitted with chopping blade. Add salt and pepper. While machine is running add heavy cream and process until smooth. Place in bowl or small ramekins, let cool, wrap tightly and chill for at least an hour. Best flavor if chilled overnight or a few days.