



Chicken Liver Pate

INGREDIENTS:

3 lbs Chicken Liver

MARINADE

1/2 cup honey
3/4 gal whole milk
1 cup dry sherry
1 tsp white pepper
1/2 tsp nutmeg
1/2 tsp allspice
1 cup white wine
1 tbsp salt
1/2 tsp cinnamon

COOKING MIXTURE

1 cup dry sherry
1 1/2 cup heavy cream
1/2 tsp nutmeg
Salt to taste
1 tbsp honey
1/2 tsp cinnamon

DIRECTIONS:

Clean chicken liver. Whisk the marinade ingredients together and soak the liver in the marinade for 24 hours. Remove from liquid and cook the livers in the cooking mixture for 6 minutes or until they are med-rare. Remove the liver and let cool, continue to cook the liquid until reduced. In a food processor, add 1/2lb whole unsalted butter to the liver and mix, then add the liquid reduction. Season to taste using the remaining ingredients.

Recipe and photo provided by
Fairmont San Francisco