

Chicken Liver Pâté

This pâté is unlike any store-bought pâté you've tried—it's rich but mild, with a dense, ultra-smooth texture.

**4 oz. (1/2 cup) unsalted butter, melted;
more for the ramekins**
9 oz. chicken livers (about 1 cup)
2 medium shallots, chopped (1/4 cup)
1 medium clove garlic, chopped
3 sprigs fresh thyme
2-1/2 Tbs. Madeira
2-1/2 Tbs. brandy
2 large eggs
Kosher salt and freshly ground black pepper

Position a rack in the center of the oven and heat the oven to 325°F.
Butter two 8-oz. ramekins.

Inspect the chicken livers; trim and discard any green-yellow patches.
Cut each liver in half.

Put the shallots, garlic, thyme, Madeira, and brandy in a small pot and bring to a boil over medium heat. Simmer, checking frequently, until reduced to about 1 Tbs. of liquid, 2 to 3 minutes. Strain and reserve the liquid.

Put the chicken livers in a food processor. Add the eggs, the reserved liquid, 1/2 tsp. salt, and 1/4 tsp. pepper. Process until smooth, about 30 seconds, gradually pouring in the melted butter while the motor is running. Strain the mixture into the ramekins.

Put the ramekins in a 9x13-inch baking dish and pour in enough hot water to come about 1 inch up the sides of the ramekins. Bake until puffed, golden-brown, and set, 25 to 30 minutes.

Remove the ramekins from the roasting pan and cool completely. If not using immediately, cover tightly with plastic wrap once the pâté is cool, and refrigerate for up to 3 days.

nutrition information (per serving):

Size: per 1 Tbs.; Calories (kcal): 70; Fat (g): 6; Fat Calories (kcal): 50;
Saturated Fat (g): 3; Protein (g): 3; Monounsaturated Fat (g): 1.5;
Carbohydrates (g): 0; Polyunsaturated Fat (g): 0; Sodium (mg): 45;
Cholesterol (mg): 75; Fiber (g): 0;
From *Fine Cooking* 108, pp. 58-59