

# CHICKEN LIVER PATÉ

2 celery ribs with leaves  
A few whole black peppercorns  
1 teaspoon sea salt  
1 lb. chicken livers  
1/2 lb. (2 sticks) unsalted butter  
1/8 teaspoon cayenne pepper  
2 teaspoon dry mustard  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 teaspoon ground black pepper  
2 pieces of cooked bacon  
1 small yellow onion, coarsely chopped  
1-2 garlic cloves  
1/4 cup Apple Jack Liquor  
1/2 cup dried currants

1. Add celery, peppercorns and chicken livers to saucepan. Cover with about an inch of water and add salt and bring to a boil. Reduce heat and simmer for 10-12 minutes; livers should still be slightly pink inside.
2. Drain; discard celery and peppercorns, and place livers in the bowl of a food processor. Add remaining ingredients and process until well blended and very smooth. It will be a little soupy. Taste and adjust seasoning. Add more Apple Jack and salt to taste.
3. Transfer into a 3-4 cup crock or terrine or to several small crocks. Smooth the top, cover, and refrigerate for a few hours.
4. Makes about 3 cups of paté.

Recipe Credit: [www.new19thcenturykitchen.com](http://www.new19thcenturykitchen.com)