



## Paté de Foie de Volaille

### CHICKEN LIVER PATÉ

*Even people who think they don't like liver love this paté. It is getting more and more difficult to find chicken livers in the grocery store, but they are often available at ethnic markets. When you find fresh chicken livers this is a great way to use them.*



Melt 1/4 cup of the butter in a skillet. Add chicken livers, mushrooms, onion and salt. Cook 5 minutes.

Add wine, dry mustard and rosemary, and simmer 5 minutes more or until chicken livers and mushrooms are very tender and the liquid is almost completely absorbed. Cool slightly.

Whir in blender until almost smooth. Blend in rest of butter and dill weed. Add additional salt if needed. Pack into a crock.

Chill 8 hours or longer. Serve with thin melba toast, bruschetta or crostini.

Makes about 1 1/2 pints.

- 3/4 cup butter
- 1 lb chicken livers
- 1/2 lb mushrooms, chopped
- 1/3 cup finely sliced green onion, including tops
- 1 tsp salt
- 2/3 cup Riesling or other white wine
- 1 clove garlic, minced
- 1/2 tsp dry mustard
- 1/8 tsp rosemary