

Chicken Liver Pate

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*12 chicken livers
4 tablespoons butter
1/2 small onion
2 cloves garlic
1/2 cup chicken bouillon
2 tablespoons sherry
12 ounces cream cheese
grated hard-boiled egg yolk
(for garnish)*

In a saucepan, melt the butter. Saute' the chicken livers, garlic and onion. Add the bouillon and sherry.

Place the mixture in a blender. Add the cheese. Blend until smooth.

Chill.

Cover with the grated hard-boiled egg yolk.

Serve with crackers.

Per Serving (excluding unknown items): 2156 Calories; 180g Fat (75.9% calories from fat); 97g Protein; 32g Carbohydrate; 1g Dietary Fiber; 2183mg Cholesterol; 2523mg Sodium. Exchanges: 13 1/2 Lean Meat; 1 Vegetable; 31 Fat.