
Quick Pate

Linda Winzeler - Hudson's Toledo

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 medium onion, chopped

1 teaspoon dried basil leaves

1/8 teaspoon nutmeg

1/2 cup butter

1 pound chicken livers

2 tablespoons cherry or raspberry liqueur or other brandy

salt (to taste)

pepper (to taste)

In a small skillet, saute' the onion, basil and nutmeg in butter. Add the chicken livers and cook until pink in the center.

Add the liqueur or brandy. Saute' for a few seconds more. Cool slightly.

While still warm, place into a blender or food processor. Process until smooth. Season with salt and pepper.

Pour the mixture into a two-quart serving dish. Cover. Refrigerate to set.

Serve at room temperature with crackers or crusty bread.

Appetizers

Per Serving (excluding unknown items): 1424 Calories; 110g Fat (69.4% calories from fat); 84g Protein; 25g Carbohydrate; 2g Dietary Fiber; 2241mg Cholesterol; 1299mg Sodium. Exchanges: 0 Grain(Starch); 12 Lean Meat; 1 1/2 Vegetable; 18 1/2 Fat.