
Country Pate`

Courtenay Tucker

Party Recipes from the Charleston Junior League - 1993

Serve this pate' with a selection of cocktail breads and a side dish of mustard.

1 pound ground beef
1 pound chicken livers
1/2 jar (3 ounce) capers, drained
1/4 cup bourbon
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
1/4 teaspoon ground ginger
dash Worcestershire sauce
dash Tabasco sauce
1 clove garlic, pressed

Preheat the oven to 400 degrees. Butter a 9x5x3-inch loaf pan.

Place the ground beef, chicken livers, capers, bourbon, salt, pepper, ginger, Worcestershire sauce, Tabasco sauce and garlic into the bowl of a food processor. Process until smooth.

Pour the mixture into the prepared loaf pan. Bake for one hour.

Let cool and then refrigerate.

Slice as thinly as possible and cut into squares the size of cocktail bread.

Serve cold.

Yield: 12 to 20 servings

Appetizers

Per Serving (excluding unknown items): 2125 Calories; 138g Fat (64.0% calories from fat); 157g Protein; 18g Carbohydrate; trace Dietary Fiber; 2379mg Cholesterol; 1890mg Sodium. Exchanges: 0 Grain(Starch); 22 1/2 Lean Meat; 0 Vegetable; 18 Fat; 0 Other Carbohydrates.