
Liver Pate` II

Melissa Tuttle Fox

Party Recipes from the Charleston Junior League - 1993

1 pound chicken livers
1 cup chicken broth
1/2 cup chopped onions
1/4 teaspoon dried rosemary
1/2 cup (one stick) butter, room temperature
6 slices bacon, cooked and crumbled
freshly ground black pepper (to taste)
1/4 teaspoon salt
3/4 teaspoon dry mustard

Place the chicken livers, chicken broth, onions and rosemary in a small saucepan and simmer until the livers are tender, approximately 15 minutes. Cool the livers in the broth. When the livers are cool, drain off the broth and reserve it.

Place the butter, bacon, 1/4 cup of the chicken broth (strained), livers, pepper, salt and mustard in a blender or food processor. Blend until smooth.

Refrigerate the mixture in a covered serving dish overnight.

Serve with crackers or bread points.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 1267 Calories; 84g Fat (60.5% calories from fat); 100g Protein; 24g Carbohydrate; 2g Dietary Fiber; 2150mg Cholesterol; 2732mg Sodium. Exchanges: 0 Grain(Starch); 14 Lean Meat; 1 Vegetable; 12 Fat.