



Creamy Chicken Liver Pâté

By Mark Bittman | Yield: **8 to 10 servings** |

INGREDIENTS

10 to 15 peppercorns
2 allspice berries
1 clove
4 coriander seeds
½ cup butter
1 onion, chopped
1 pound chicken livers
Salt
⅓ cup cream
1 to 2 tablespoons brandy
Bread or crackers for serving

PREPARATION

Step 1

In a spice grinder or clean coffee grinder, combine peppercorns, allspice, clove and coriander seeds; grind until fine and set aside.

Step 2

Melt 2 tablespoons butter in a skillet over medium-high heat; when foam subsides, add onion and cook until softened, about 3 to 4 minutes. Add livers to pan and sprinkle with salt; cook livers on one side until they begin to brown, about 2 minutes, then flip them and cook the other side. Be sure to keep heat relatively high so that the outside of livers sears and inside stays pink.

Step 3

Put onion, livers and their buttery juices into a food processor or blender with remaining butter, the cream, spices and brandy. Purée mixture until it is smooth; taste and adjust seasoning.

Step 4

Put pâté in a terrine or bowl, smooth top and put in refrigerator for 2 to 3 hours or until fully set. Serve pâté with bread or crackers.

PRIVATE NOTES

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