

## Liver Pate recipe from Martha Benedict's Bone Builder talk

### RANCH HOUSE PATE WITH COGNAC

A ballerina, Carmel eta Maracci, gave me this recipe. I have modified it a little.

Braise only until clear, do not brown:

4 green onions, including tops, chopped fine, in

4 tablespoons butter

Add and cook for 10 minutes, covered:

1-1/2 pounds chicken livers (turkey or goose livers may be used)

Mix together and add to livers:

2 teaspoons salt

2 teaspoons dry mustard

1/2 teaspoon fresh ground nutmeg

1/4 teaspoon ground cloves

Run mixture in blender at high speed for 2 minutes, then add and run again, stirring at least twice:

1/4 pound butter

8 ounces Philadelphia cream cheese

1/2 cup cognac

You may also add:  
truffles

They should be chopped and added after the pate is removed from the blender. Chill for at least 24 hours before serving. The pate can be put into attractive little dishes, garnished with a slice of truffle and stored. There are those who will consider the addition of the cream cheese a sacrilege but it smooths the pate so beautifully that we disregard the purists.

