

Chicken-Apple Pâté

Printed from Apple Recipes at <http://www.applerecipes.us/>

Classically seen as an expensive luxury item, the pâté is actually quite simple to prepare at home. Just puree and bake - then enjoy.

Ingredients:

1 pound chicken liver
½ pound skinless, boneless chicken breasts
1 small onion, halved
2 eggs
¼ cup half-and-half
¼ cup chicken broth
1 teaspoon salt
½ teaspoon nutmeg
1 cup shredded apple
Bread or crackers, for serving

Directions:

- 1) Preheat oven to 350°F. Lightly grease an 8½-by-½ -by-2½-inch loaf pan.
- 2) Place chicken liver, breasts, and onion in a food processor; puree until coarsely ground. Add eggs, half-and-half, broth, salt, and nutmeg; puree until well blended. Stir in apple.
- 3) Transfer chicken mixture to prepared loaf pan. Cover tightly and bake 75 minutes. Allow to cool 1 hour at room temperature; transfer to refrigerator and chill 2 hours. Unmold onto serving platter and serve with bread or crackers.