

# Chicken-Apple Pâté

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*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.